

Emeril's Kicked Up Tuna Melts

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	cans	(5 oz each) solid white tuna, packed in water - drained
1/3	cup	mayonnaise
1/4	cup	red onion - finely chopped
4	teaspoons	capers - rinsed and drained
1	tablespoon	fresh lemon juice
1/2	teaspoon	coarse salt
1	teaspoon	ground pepper
1/4	teaspoon	dried oregano - crumbled
4	slices	crusty bread
8	slices	thin tomato
4	slices	provolone cheese

Heat broiler, with rack in highest position. In a medium bowl, combine tuna, mayonnaise, onion, capers, lemon juice, salt, pepper, and oregano and stir until thoroughly combined.

Arrange bread on a baking sheet and spread a little mayo on each slice. Divide tuna evenly and top each with 2 tomato slices and 1 cheese slice. Broil until cheese is golden brown and bubbling, 3-4 minutes.