

Pub Style Tuna Salad Sandwiches

©2012 *The Devil Wears Parsley*

8 slices of your favorite whole grain bread	2 Tablespoons Tahini Paste
14 Ounces Canned, Drained Tuna (two 7oz cans)	½ Teaspoon Salt
1 Cup Diced Oso Sweet Onion	1/8 Teaspoon Freshly Ground Pepper
1 Cup Diced Celery	1 Teaspoon Bourbon Smoked Paprika
2 Eggs	4 Tablespoons Dijon Mustard
1/3 Cup Mayonnaise	½ Cup Julienned Oso Sweet Onion
2 Tablespoons Whole Grain Mustard	4 Leaves Red Leaf Lettuce

Place eggs into a small pot, cover with cold water, and bring to a boil over high heat. Once the water is boiling, shut off the heat, and let sit in the hot water for 12 minutes. While the eggs are cooking, place the drained tuna, 1 cup onion, celery, mayonnaise, whole grain mustard, tahini paste, salt, pepper, and paprika in a bowl, and mix with a fork until well combined. Cool the eggs down by running under cool water, then peel and dice. Mix them in with the tuna mixture until combined, and chill for at least one hour before serving.

To serve the sandwiches, top each slice with ½ Tablespoon Dijon mustard, divide the tuna mixture on top of 4 slices, top with the julienned Oso Sweet Onions, red leaf lettuce and the remaining bread. Slice on the diagonal, and serve with cherry tomatoes and orange wedges!

Serves 4

Nutritional Information per serving:

Calories	458
Total Fat	19.1g
Saturated Fat	2g
Cholesterol	121.4mg
Sodium	1,146.3mg
Carbohydrates	21.1g
Fiber	4.1g
Sugars	5.1g
Protein	48.2g