



# HAM & CHEESE TUNA MELT BAKE

AMERICAN

## ROADMAP

### Tuna Salad:

1. In a large bowl, break up tuna with a fork or large spoon.
2. Dice the celery & add to bowl of tuna.
3. Bring in the remaining ingredients: Mayo, Greek Yogurt, Dill Relish or pickles, Dijon, salt, pepper & hot sauce.

### Custard:

4. In another large bowl, whisk together Custard ingredients: Eggs, Half & Half, Chicken stock, salt & pepper.



**SERVINGS**  
6 - 8



**WAITING TIME**  
2 Hour to Overnight



**TOTAL COOK TIME**  
50 MIN

## INGREDIENTS

1 loaf of good quality bread - Italian, Sourdough, Ciabatta, Rye - 1 in. Slices  
1 lb. Deli sliced Ham  
1/2 lb. Deli sliced Swiss OR your own sliced Emmenthaler or Gruyère  
2 C. Shredded Cheddar

## TUNA SALAD INGREDIENTS

3 5 oz. Cans Tuna in Olive Oil - mostly drained  
1/4 C. Mayonnaise  
1/4 C. Greek yogurt  
1 large or 2 small Celery stalks - small dice  
3 Tbsp. Dill Pickle Relish or finely diced dill pickles  
1 Tbsp. Dijon Mustard  
1 tsp. Salt  
1/2 tsp. Black Pepper  
1 tsp. Hot sauce - your favorite

## Custard Ingredients:

4 Eggs  
3 C. Half & Half  
1 C. Chicken Stock  
2 Pinches Salt  
A few grinds of Black Pepper

### Assembly:

5. Slice bread 2 in. thick & lay flat on the bottom of a 9 x 13 in. buttered baking dish. Be sure to cover the entire surface of the dish - cuddle it in there.

6. Drizzle 1 C. Shredded cheddar on top of the bread, then ribbon 1/2 your ham.
7. Layer sliced Swiss on ham & spread on your tuna salad.
8. Top with remaining Cheddar, pour custard all over & let rest in your fridge for at least 2 hours or overnight. The custard will soak through & bring the bake together.
9. After resting, bake at 375 degrees, covered with foil for 30 minutes. Take the foil off & bake for another 15 minutes or until golden. Let it rest for 5 - 10 minutes & then go for it.

***This Bake is Tuna Melt on 10!***

***Wear your stretchy pants when you make this decadent dish.***

*Ham & Cheese Sandwich, Tuna Salad & Bread  
Pudding... Three All-American Dishes Collided, And  
This Hearty, Amazing Bake Was Born. What A  
Beautiful Baby!*