

Betty's Best-Ever Oven-Baked Tuna Casserole Recipe



Uploaded on 8 Feb 2011

In this video, Betty demonstrates how to make English Muffin Tuna Melts. I had English Muffins left over from our previous English Muffin Pizzas, so I turned them into another tasty treat for you!

Ingredients:

- 5-oz. can chunk light tuna in water, drained and flaked
- 1/3 cup mayonnaise
- 1/4 cup pimiento-stuffed green olives, chopped (or salad olives)
- 3 tablespoons sweet pickle relish (undrained)
- 2 tablespoons finely chopped onion
- 3 hard-boiled eggs, finely chopped
- 3 English muffins, split and lightly toasted
- sharp white Cheddar cheese slices

In a large mixing bowl, combine 5-oz. can flaked chunk light tuna, 1/3 cup mayonnaise, 1/4 cup chopped pimiento-stuffed green olives, 3 tablespoons sweet pickle relish, 2 tablespoons finely chopped onion, and 3 finely-chopped hard-boiled eggs. Place 6 toasted muffin halves, cut side up, on a baking pan that has a nonstick surface or has been sprayed with cooking oil spray. Spoon 1/6 of tuna mixture onto each muffin half. Broil about 6 inches from heat with partially-open oven door, about 2 or 3 minutes, or until heated through and beginning to brown. Top each muffin with a slice of sharp white Cheddar cheese. Broil an additional 1 to 3 minutes, depending on the thickness of the cheese and how brown you want your tuna melts. Remove from oven and place English Muffin Tuna Melts on nice serving plate. Serve immediately as finger food. These are scrumptious and are made of items you usually have on hand. Enjoy!!! --Betty ☐