

# Tuna club sandwich

## Description



**Yield**  
4 servings



**Scheduling**  
Preparation: approx. 25 minutes



**Nutritional values** (100 g or 100 ml)  
energy: 810 kJ/195 kcal;  
fat: 9,8 g, of which saturated 3,5 g;  
carbohydrates: 17,5 g, of which sugars 2,6 g;  
protein: 9,2 g; salt 1,3 g

## Recipe

### Ingredients (1'687 g )

160 g	tuna
70 g	gherkins
10 g	parsley, fresh
100 g	onions
120 g	eggs, boiled
160 g	sour cream (15% fat)
20 g	mustard, mild
6 g	table salt
1 g	pepper, black
220 g	tomatoes
40 g	cress salad
600 g	toast
80 g	bacon slices, smoked
100 g	cherry tomatoes

## Production

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### Preparation

Pat the tuna dry with kitchen paper, place it in a bowl and flake it with a fork.

Finely chop the gherkins and parsley separately. Then mix together with the onions, eggs and tuna. Add the single cream and mustard. Season to taste with salt and pepper.

Cut the tomatoes into 12 slices. Wash the garden cress and drain well.

Toast the bread slices. Place two slices of toast on each of 2 plates. Spread 1/4 of the tuna mixture on each pair of slices, top each with 3 tomato slices and cover with another slice of toast. Sprinkle with cress, spread the remaining tuna mixture on top and finish with another slice of toast.

Cut the club sandwiches diagonally in half with a bread knife.

Fry the bacon slices in a frying pan without adding any fat until crispy. Garnish each sandwich half with 1 slice of bacon and 1 cherry tomato using a sandwich skewer. Serve immediately.