



## THERE'S PLENTY OF FISH IN OUR SEA!

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**Name:** Samantha Six

**Recipe Title:** Sam's Chipotle Tuna Melt

### **Recipe Ingredients:**

Chipotle Tuna Melt Ingredients:

- Shredded Tuna (canned is fine).
- Chipotle Mayonnaise: Made with chipotle peppers and mayonnaise.
- Bread of preference. I would go with sliced white bread or sourdough.
- Cheddar cheese. 2 slices recommended.
- Fresh Dill. Optional for the top at the end as a garnish and for extra flavor.

Fried Pickle Ingredients:

- Pickle slices.
- Breadcrumbs.
- Flour.
- Eggs.
- Vegetable oil. Or whatever oil you prefer to do your frying in.
- Sour Cream for dipping. Optional.

### **Recipe Instructions**

Fried Pickle Chip Instructions:

1. Set up three bowls. One will be for the eggs. One will be for the flour. One will be for breadcrumbs. Fill the flour bowl and breadcrumb bowl first.
2. Then, crack open a few eggs and whisk them together in the designated egg bowl. Set this aside.
3. Take the pickle slices out of the jar.

4. Dip the slices first in the whisked eggs. Then, dip them in flour. Dip them back in the egg mixture. Then, dip them in breadcrumbs. Repeat this process for all of the pickle slices and have them all together on a plate.
5. Then after bringing the oil to a boil in either a deep fryer or just in a frying pan on the stove, fry the pickle chips in the oil evenly on both sides of each chip.
6. When the pickle chips are a light golden brown, take them out of the oil and place them between paper towels to remove the excess grease.

#### Sandwich Instructions:

1. Combine the chipotle mayonnaise with the tuna fish, forming a tuna fish salad. Pour a little bit of pickle juice--at least an ounce--from the pickle slices into the mix. Mix this together in a bowl until it is fully combined and the same consistency throughout.
2. Toast two slices of bread.
3. Scoop out about 1/2 cup to 3/4 cup's worth of tuna onto a single slice of your chosen bread. I would recommend lightly-toasted white bread.
4. Use cheddar cheese slices to cover the tuna without too much hanging over the edges.
5. Place the open-faced sandwich into the oven until the cheese melts.
6. Add a few sprigs of fresh dill to taste. You can add lettuce and or tomato to the top if wanted. Top with the other toasted piece of bread from earlier. Cut it in half diagonally and separate it on the plate. Put the fried pickle chips in the center of the plate with the sour cream in a ramekin for dipping--topped with fresh dill to taste.