# **Toasted Tuna & Bacon Sandwich**

## Servings: 8

 cup light mayonnaise
cans (12 ounces ea) tuna, drained and flaked
cup chopped celery OR gherkin pickles
slices whole grain bread, toasted
slices american cheese
slices bacon or turkey bacon, halved and cooked Preheat the oven to 400 degrees.

In a medium bowl, combine the mayonnaise, tuna and celery.

Evenly spread the tuna mixture on eight toasted bread slices. Top with a slice of cheese and two bacon half pieces.

Arrange the bread on a cookie sheet and bake until the cheese is melted, about 5 minutes.

Top with a second slice of toast, if desired.

Start to Finish Time: 20 minutes

Per Serving (excluding unknown items): 761 Calories; 47g Fat (54.3% calories from fat); 43g Protein; 45g Carbohydrate; 6g Dietary Fiber; 134mg Cholesterol; 2224mg Sodium. Exchanges: 2 1/2 Grain(Starch); 5 Lean Meat; 6 1/2 Fat; 1/2 Other Carbohydrates.

#### Sandwiches

## Bar Canvina Nutritianal Analysis

| Calories (kcal):               | 761   | Vitamin B6 (mg):   | .4mg   |
|--------------------------------|-------|--|--------|
| % Calories from Fat:           | 54.3% | Vitamin B12 (mcg):   | 4.8mcg |
| % Calories from Carbohydrates: | 23.4% | Thiamin B1 (mg):   | .4mg   |
| % Calories from Protein:       | 22.3% | Riboflavin B2 (mg):  | .7mg   |
| Total Fat (g):                 | 47g   | Folacin (mcg):   | 52mcg  |
| Saturated Fat (g):             | 25g   | Niacin (mg):<br>Caffeine (mg):<br>Alcohol (kcal):<br>% Pofuso: | 7mg    |
|                                | •     |  | 0mg    |
| Monounsaturated Fat (g):       | 13g   |  | 0      |
| Polyunsaturated Fat (g):       | 6g    |  | 0 በ%   |
| Cholesterol (mg):              | 134mg | Food Exchanges   |        |
| Carbohydrate (g):              | 45g   |  |        |
| Dietary Fiber (g):             | 6g    | Grain (Starch):  | 2 1/2  |
|                                | 43g   |  | 5      |
|                                | 3     |  | 1      |

| Protein (g):      |        | Lean Meat:           |       |
|-------------------|--------|----------------------|-------|
| Sodium (mg):      | 2224mg | Vegetable:           | 0     |
| Potassium (mg):   | 505mg  | Fruit:               | 0     |
| Calcium (mg):     | 759mg  | Non-Fat Milk:        | 0     |
| lron (mg):        | 4mg    | Fat:                 | 6 1/2 |
| Zinc (mg):        | 5mg    | Other Carbohydrates: | 1/2   |
| Vitamin C (mg):   | Omg    |                      |       |
| Vitamin A (i.u.): | 2296IU |                      |       |
| Vitamin A (r.e.): | 606RE  |                      |       |

# **Nutrition Facts**

Servings per Recipe: 8

| Amount Per Serving      |                        |
|-------------------------|------------------------|
| Calories 761            | Calories from Fat: 413 |
|                         | % Daily Values*        |
| Total Fat 47g           | 72%                    |
| Saturated Fat 25g       | 123%                   |
| Cholesterol 134mg       | 45%                    |
| Sodium 2224mg           | 93%                    |
| Total Carbohydrates 45g | 15%                    |
| Dietary Fiber 6g        | 23%                    |
| Protein 43g             |                        |
| Vitamin A               | 46%                    |
| Vitamin C               | 0%                     |
| Calcium                 | 76%                    |
| Iron                    | 20%                    |
|                         |                        |

\* Percent Daily Values are based on a 2000 calorie diet.