



Tuna Melt Flatbread Pizza with Deep South Tuna Salad

Makes 2 Flatbread Pizzas plus 2 extra servings of Tuna Salad

For the Deep South Tuna Salad:

- 1 - 5 oz. can water packed tuna (preferably no salt added), drained and flaked
- 2 - hard boiled eggs, peeled and grated on the large side of a box grater
- 3-4 stalks of celery, washed, trimmed and diced small (about 1 cup)
- 1 cup sweet red onion, diced small
- 1/4 cup drained sweet pickle relish (I use Wickles relish)
- 1/2 cup plus 1 tablespoon mayonnaise (I use Duke's Mayonnaise)
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- More salt and pepper to taste, if needed

For the Pizza:

- 1/2 recipe of Deep South Tuna Salad (about 2 cups)
- 1 cup grated extra sharp cheddar cheese
- 2 thin flatbreads such as Flatout brand rustic white artisan thin pizza crust
- Optional baby arugula for finishing

To make the tuna salad, combine all of the tuna salad ingredients in a medium-sized bowl and stir to combine well, making sure the mayonnaise lightly coats all of the ingredients. You want all of the ingredients to be just moistened, but not too wet. Divide the tuna salad in half and use half of it for the pizzas below and store the remaining half in a covered bowl in the fridge to use for another meal. Leftover tuna salad will keep for up to two days in the fridge.

Preheat the oven (and a pizza stone if you use one) according to the flatbread package directions, or 375 degrees F. Even if you don't use Flatout flatbread pizza crusts which recommend a pre-bake, I'd recommend pre-baking your flatbread before adding toppings to crisp them up a bit. Pre-bake the crusts for 3 minutes, or until they just barely start to color. I use a pizza stone and transfer the flatbread from a pizza peel to the stone, but using a cookie sheet for pre-baking and the final bake instead is fine.

Once pre-baked, remove the flatbreads from the oven with the peel (or leave them on the cookie sheet) and top each crust with half of the tuna salad, dividing it evenly between the two crusts, smoothing it out into a thin layer and leaving about a 1/4 inch border all around the edges. Divide the cheese evenly between the two pizzas, sprinkling 1/2 cup of the cheese over the tuna salad on each.

If using a preheated pizza stone and peel, transfer the topped pizzas to the pizza stone with the peel, or return the cookie sheet to the oven, and bake for about 6-7 minutes for Flatout crusts, or until the edges of the flatbread crusts are light brown and crispy and the cheese is melted and bubbling. I usually turn on the broiler for a minute or less, to finish browning my crust and to get the cheese a little more golden. Watch it very carefully if you do this and do not let the cheese or crusts burn. When the pizzas are done to your liking, remove them from the oven and transfer to a cutting board. If you're using arugula, arrange a few leaves down the center of each pizza. Cut each pizza into four slices with a pizza cutter and serve.

Note: As an alternative or in addition to topping your pizza with arugula, you can add about 1/4 cup of chopped heirloom tomato on top of the tuna salad on each pizza, then proceed with the cheese and baking.