



Furikake Tuna Salad Sandwich

Yield: 16 each sandwiches

Ingredients:

- 5 lbs [Reser's® Tuna Salad](#) (71117.11405)
- ½ cup Furikake seasoning
- 1 cup Green onions, green only, thinly sliced, 1/3rd cup kept for garnish
- 4 English cucumbers, halved and thinly sliced lengthwise
- 2 Tbsp Kosher salt
- 32 slices Japanese white milk bread (Shokupan)
- 1 lb Butter, unsalted and softened, for spreading on bread

Directions:

1. In a large metal bowl, combine Reser's Tuna Salad with the furikake seasoning and green onions, and mix to combine.
2. Refrigerate salad base for 30 minutes.
3. Cut each English cucumber in half, thinly cut lengthwise, and season with kosher salt.
4. Let the cucumbers sit for 15 minutes then pat dry.
5. To build the sandwich:
 - Butter two slices of bread.
 - Layer cucumber slices to the edge of the bread on both sides.
 - Top with 5 oz of tuna salad mixture and put the sandwich together.
 - Wrap tightly and refrigerate for at least 10 minutes before serving.
 - To serve, cut off bread crusts and plate with thinly sliced green onion.