

# Korean Spicy Tuna Mayo Rice Melt

**Servings:** 1–2 | **Prep Time:** 5 minutes | **Cook Time:** 8 minutes | **Total Time:** 13 minutes

This Korean spicy tuna mayo rice melt is a fast, comforting bowl inspired by viral Korean rice dishes and late-night convenience-store meals. Creamy tuna mixed with gochujang sits over warm rice, then gets broiled with cheese until bubbly and lightly golden — savory, spicy, and incredibly satisfying.

## Why You'll Love This Recipe

- Ultra-fast — ready in about 13 minutes
- Budget-friendly with pantry staples
- Comforting and cheesy with a spicy kick
- Flexible and easy to customize
- Perfect for small portions — no leftovers required

## Ingredients

- 1 can tuna, drained well
- 1 Tbsp mayonnaise
- 1 tsp gochujang (Korean chili paste)
- 1 cup cooked rice, warm
- ¼ cup shredded cheese (mozzarella, cheddar, or blend)
- Optional toppings: sliced green onions, sesame seeds

## Ingredient Notes & Substitutions

- **Tuna:** Water-packed tuna gives cleaner flavor; oil-packed is richer.
- **Gochujang:** Adds heat and sweetness; reduce for milder spice.
- **Cheese:** Mozzarella melts smoothly; cheddar adds sharpness.
- **Rice:** Short- or medium-grain works best; leftovers are perfect.

## Instructions

### Step 1: Mix the tuna topping

Combine tuna, mayonnaise, and gochujang until smooth.

### Step 2: Assemble the bowl

Add warm rice to an oven-safe bowl and spread tuna on top.

### Step 3: Add the cheese

Sprinkle cheese evenly over the tuna layer.

### Step 4: Broil

Broil on high for 2–3 minutes until cheese is melted and lightly golden.

### **Step 5: Finish and serve**

Cool briefly, add toppings if desired, and serve immediately.

### Tips for Best Results

- Watch closely under the broiler — it browns fast.
- Use warm rice for the best melt.
- If broiler is strong, use the middle rack.

### Variations & Add-Ins

- Add crunch: nori strips, crispy onions, seaweed snacks
- Add veggies: cucumber, avocado, shredded cabbage
- Make it milder: reduce gochujang or add more mayo
- Protein swap: canned salmon instead of tuna

### Storage & Make-Ahead

**Make ahead:** Tuna mixture can be prepared up to 2 days in advance and refrigerated.

**Best fresh:** Enjoy immediately after broiling for best texture.