



Tuna Patties



Servings

12 persons



Cooking time

5 Minutes



Calories

58

Ingredients:

- 2 kg Frozen Wild Tuna Loin Tasteless Smoke Vietnam MSC
- ½ tsp salt
- ½ tsp pepper
- 1 tbsp curry powder
- 1 cup breadcrumbs
- 2 eggs, beaten
- 3 tbsp mayonnaise
- 1 tsp Worcestershire sauce
- ¼ cup parsley, chopped



Product item number: 107072



Cooking Steps:

- 1 Combine the drained tuna, curry powder, black pepper, salt, and minced garlic into the bowl. Mix well.
- 2 Add the breadcrumbs, chopped onion, mayonnaise, beaten egg, and fresh parsley to the bowl. Stir thoroughly.
- 3 With your hands or a spoon, shape the mixture into patties.
- 4 Heat a large skillet over medium heat and add the oil.
- 5 Place the patties in the hot skillet.
- 6 Fry the patties for about 3-4 minutes on each side, or until they are golden brown and crispy.
- 7 Once cooked, transfer the patties to a plate lined with paper towels to drain excess oil. Serve hot.
- 8 Enjoy!

