

Crispy Tuna Patties



Ingredients

- 4x 4oz can of tuna in water drained very well

Info

- **Prep:** 10
- **Cook:** 10

- ¼ cup panko plus an additional 2 tbsp
- ½ cup Parmesan
- ½ cup chopped red onions
- 3 tsp minced garlic
- 2 tsp dried parsley
- ¼ tsp onion powder
- ¼ tsp dried dill
- ⅛ tsp crushed red pepper
- ½ tsp celery seeds
- 2 tsp pepper
- 1 ¼ tsp salt
- 3 tbsp mayonnaise
- 2 tsp lemon zest
- 3 tsp lemon juice
- 3 eggs lightly beaten
- panko

• **Serves:** ?

• [Source](#)

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Rate



Directions

1. Add all of the ingredients into a bowl and mix to combine.
2. Use a ¼ measuring cup to scoop the mixture. Shape into Patties.
3. Add the ¼ cup of panko to a shallow dish and lightly coat both sides with the panko. Add more panko if needed.
4. In a large skillet over medium high heat. Add 3 tbsp of oil. Add more if needed. Add about 4-5 patties to the skillet. With the spatula fatten cakes about ⅛ inch thick. Cook on both about 3-4 minutes or until golden brown flipping carefully. Drain on paper towel. Repeat with the second batch.

[tuna](#), [mayo](#), [panko](#), [parmesan](#), [red onion](#), [budget](#), [parsley](#), [lemon](#), [eggs](#), [easy](#), [fried](#)

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