

# Tuna Cakes

---

Adapted from *Pinterest*

*Provided by the Auburn Interfaith Food Closet*

RECIPE TYPE: Side Dish

SERVES: 4 (Makes 6 to 8 patties)

PREP TIME: 5 minutes      COOK TIME: 10-15 minutes



## **INGREDIENTS:**

- 1 cup seasoned Italian breadcrumbs
- 2 cans solid white albacore tuna, drained
- 1/2 cup chopped onion
- 2 large eggs, beaten
- Salt and pepper, to taste
- Cooking oil

## **DIRECTIONS:**

- 1 Place 1/2 cup breadcrumbs in a shallow bowl, set aside. In a large skillet, pour 3 tablespoons of cooking oil, and heat over medium-high heat, until sizzling hot.
- 2 Break up the tuna into small pieces in a medium bowl; combine with eggs, stirring until well coated. Add onion, and 1/2 cup of breadcrumbs, salt and pepper. Stir vigorously until well combined.
- 3 Shape tuna mixture into 1-inch thick patties (6 to 8). Coat both sides of each patty with breadcrumbs.
- 4 Carefully slip patties, 2 or 3 at a time, into the hot oil, and cook until evenly brown, turning once. Do not crowd the pan. Once cooked, remove patties to drain on paper towels, add more oil in skillet as needed, return oil to sizzling hot, and cook the next batch.
- 5 Serve hot with cocktail or tartar sauce.

## **Tartar Sauce**

Mix together 1/4 cup mayonnaise, 1 tablespoon finely chopped onion, and 2 tablespoons dill or sweet pickle relish. Serve with the tuna cakes.

