

Noreen's Kitchen

Easy Pantry Tuna Cakes and Lemon Dill Dijonnaise

Ingredients

Tuna Cakes

4, 5 ounce cans tuna, drained and flaked
2 cups bread crumb, divided
1/2 cup mayonnaise
1 egg
1/2 cup celery, chopped
1/2 cup onion, chopped
1/2 cup fresh parsley, chopped
1/2 cup carrots, shredded
1 teaspoon Old Bay seasoning
1/2 teaspoon celery seed
1/2 cup oil for frying

Lemon Dill Dijonnaise

1 cup mayonnaise
2 heaping tablespoons Dijon mustard
2 tablespoons fresh lemon juice
1 teaspoon dry dill weed or
2 tablespoons fresh chopped fine
Dash hot sauce

Step by Step Instructions

Combine ingredients for tuna cakes in a large bowl, using 1 cup of the bread crumbs. Mix well to incorporate.

Cover and place mixture into the refrigerator for 15 minutes to chill.

Heat oil in a large skillet over medium high heat.

Place the remaining cup of bread crumbs into a shallow dish.

Form tuna mixture into patties, using approximately 1/2 cup for each one. Coat patties in dry bread crumb on both sides. Place on a platter in a single layer.

Fry patties in hot oil for about 3 minutes per side or until golden brown and crispy.

Fry patties in batches and make sure not to crowd your pan.

Remove patties to a plate lined with paper towel to drain.

Prepare sauce by combining all the ingredients in a bowl and whisking together.

Allow sauce to sit for a few minutes to let the flavors develop.

Serve patties topped with a bit of the Dijonnaise or make a sandwich out of them. They are good, hot from the pan, room temperature or cold.

Enjoy!

