

Tuna Patties

Ingredients

14 oz Tuna (canned and drained)
2 Eggs
1/3 c Mayonnaise
1/2 t Thyme (dried)
1/2 t Salt
1/2 t Ground Black Pepper
2 Green Onions (sliced)
3/4 c Panko
1/3 c Vegetable Oil

Instructions

1. Open and drain as much liquid from the tuna cans as possible. Add into a large bowl, with eggs, mayonnaise, thyme, salt, pepper, and green onions. Mix together very well.
2. Stir in 1/2 cup of the Panko and then place the rest onto a plate. Use a small ice cream scoop to make a uniform patty then press both sides of the patty into the Panko then place onto a plate. Repeat with the rest of the tuna.
3. Heat the oil in a large skillet over medium-low heat. Once the oil is hot then place the patties into the pan. Sear the patties until golden brown on the first side about 3-4 minutes then flip and repeat. The patties will take about 8-10 minutes to cook total.
4. Transfer patties onto a plate and serve with

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tartar sauce.