

Tuna Patties

Recipe By *Reva (Blander) Yaffe*



Cooking and Prep:  20
m

Serves:  4

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Low Carb, Low Fat,

Pescetarian, No Refined Sugar

A super easy and delicious dish. Can be served as a main or a change up to your typical Shabbos fish appetizer.

Ingredients (8)

Main ingredients

- 2 (7-ounce) cans **Gefen Tuna**, drained
- 2 eggs
- 1/2 cup flour, matzo meal or **Haddar Gluten Free Panko Crumbs**
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon garlic powder

1 small zucchini, shredded (*optional*)

2 tablespoons red pepper, diced small (*optional*)

Start Cooking

Make the Tuna Patties

Yields 8 patties

1. Mix all the ingredients together to combine.
2. Spray a frying pan with non-stick cooking spray and heat the pan over a medium flame.
3. Form the tuna batter into patties. Pan fry for about four minutes on each side, or until browned.