

Tuna Fish Patties

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

This is a great recipe I came up with to get rid of leftover bread I generally use the contents of my vegetable drawer here so I kind of throw in whatever I have at the time so you can use your own judgment They taste really nice when eaten with sour cream or lowfat mayo or even on their own though my husband prefers ketchup I generally use this recipe as a guideline so have fun with it

Ingredients

- - 3 slices hearty country bread - 3 cups water - 1 tablespoon olive oil - 1 onion
- chopped - ¼ cup fresh spinach leaves (Optional) - 3 cloves garlic
- chopped - 2 (5 ounce) cans tuna
- drained and flaked - 6 mushrooms
- diced (Optional) - 1 zucchini
- diced (Optional) - 1 stalk celery
- diced (Optional) - 2 eggs - 1 tablespoon chopped fresh dill
- or more to taste (Optional) - 1 teaspoon salt - ¼ teaspoon ground black pepper - ¼ teaspoon dried basil - ¼ teaspoon oregano - 1 tablespoon olive oil
- or as needed

Instructions

1. Soak bread in water in a large shallow dish until softened completely; remove from dish and squeeze as much water from bread as possible. Heat 1 tablespoon olive oil in a non-stick skillet over medium heat; cook and stir onion
2. spinach
3. and garlic in the hot oil until the onion softens
4. about 5 minutes. Mix the onion mixture with softened bread
5. tuna
6. mushrooms
7. zucchini
8. celery
9. eggs
10. dill
11. salt
12. pepper
13. basil
14. and oregano in a large bowl until combined. Form the mixture into about 24 thin
15. palm-size patties. Heat 1 tablespoon olive oil in a large skillet over medium heat; cook the patties in the skillet until cooked through
16. 2 to 3 minutes per side. Cook's Note: If you have pre-sliced bread from the store
17. that can be used as well; you just have to use more of it
18. so probably about 5 or 6 slices.