

Teriyaki Tuna Patties

Savannah · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

A delicious fast and different way to eat tuna Everyone who has tried these tuna croquettes has asked for the recipe

Ingredients

- - 2 (5 ounce) cans tuna
- drained and flaked - $\frac{3}{4}$ cup dry bread crumbs - 3 green onions
- minced - 1 large egg
- beaten - 1 clove garlic
- peeled and minced - 1 tablespoon soy sauce - 1 tablespoon teriyaki sauce - 1 tablespoon ketchup - 1 teaspoon sesame oil - 1 teaspoon black pepper - $\frac{1}{2}$ cup cornmeal - 2 tablespoons vegetable oil

Instructions

1. Mix tuna
2. bread crumbs
3. green onions
4. egg
5. and garlic. Blend in soy sauce
6. teriyaki sauce
7. ketchup
8. sesame oil
9. and pepper until well combined. Form tuna mixture into 6 patties
10. about 1-inch thick. Lightly sprinkle each patty on all sides with cornmeal. Heat oil in a medium skillet over medium heat. Fry patties in batches in hot oil until golden brown
11. about 5 minutes per side.