



Tasty Tuna Burgers

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

These tuna burgers are so delicious My husband is a very fussy eater and he loves these Enjoy

Ingredients

- - 1 (5 ounce) can tuna
- drained - 1 egg - ½ cup Italian seasoned bread crumbs - ½ cup minced onion - ¼ cup minced celery - ¼ cup minced red bell pepper - ¼ cup mayonnaise - 2 tablespoons chili sauce - ½ teaspoon dried dill weed - ¼ teaspoon salt - ½ teaspoon ground black pepper - 1 dash hot pepper sauce - 1 dash Worcestershire sauce - 4 hamburger buns - 1 tomato
- sliced - 4 leaves of lettuce (Optional)

Instructions

1. Combine tuna
2. egg
3. bread crumbs
4. onion
5. celery
6. red bell pepper
7. mayonnaise
8. hot chili sauce
9. chili sauce
10. dill
11. salt
12. pepper
13. hot pepper sauce and Worcestershire sauce. Mix well. Shape into 4 patties (mixture will be very soft and delicate). Refrigerate for 30 minutes to make the patties easier to handle
14. if desired. Coat a nonstick skillet with cooking spray; fry tuna patties for about 3 to 4 minutes per side
15. or until cooked through. These are fragile
16. so be careful when turning them. Serve on buns with tomato slices and lettuce leaves
17. if desired. Editor's Note The original can of tuna was 6 ounces and has since been reduced to 5 ounces due to a manufacturer change. The amount of bread crumbs
18. mayonnaise
19. and seasoning may need to be slightly reduced.