

# Sea Fare Pacific

## TUNA BALLS

### **Ingredients:**

- 2 6oz Sea Fare Pacific Sea Salt Tuna pouches
- 1 sweet potato, mashed and seasoned with cinnamon
- 1 stalk celery, finely chopped
- ½ carrot, grated
- 2 zucchinis, grated
- 1 red onion, diced and browned
- 2 egg whites
- ¼ cup sesame seeds



### **Directions:**

1. Combine all ingredients with hands and roll into balls
  2. Cook on 180°-200° for 20 minutes or until brown
- Serve with Thai Chili sauce, Plum sauce, or any flavor sauce that suits you. This is great as a party food, appetizer, or potluck dish. It can also be a nice light summer meal served on a bed of lettuce, so skip the tuna on toast and try this recipe it may become your favorite way to eat tuna.