

Sea Fare Pacific

Spicy Tuna Fish Cakes

Ingredients:

2 (6oz) Sea Fare Pacific Tuna Pouches
1 large potato, peeled and cubed
1 1/2 tsp garlic powder
1 tsp Italian seasoning
1 egg
1/4 tsp cayenne pepper
1/4 chopped onion
1 tbs Dijon mustard
1 tbs dry breadcrumbs, or as needed
Salt and pepper to taste
1 tbs olive oil



Directions:

- 1) Place the potato into a small pot and cover with salted water. Bring to a boil over high heat, then reduce heat to med-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, then mash the potato with a potato masher or fork in a large bowl.
- 2) Mix the tuna, egg, onion, Dijon mustard, bread crumbs, garlic powder, Italian seasoning, cayenne pepper, and salt and pepper into the mashed potato until well blended. Divide the tuna mixture into 8 equal portions and shape into patties.
- 3) Heat the olive oil in a skillet over medium heat. Pan fry the tuna patties until browned and crisp, about 3 minutes on each side.
- 4) Serve & enjoy!