
CRISPY TUNA CAKES

Prep time: 30 min + 15 min. refrigeration time Cook time: 15 min.
Total time: 1hr. Makes 6 cakes

If you like tuna then you are sure to love these crispy cakes. They come together quickly and easily. They are delicious on their own or with my [Tarragon Honey Mustard Dipping Sauce](#). They would even be great as a burger with some crisp lettuce and crunchy dill pickles.



3 eggs, divided
3 slices multigrain bread
2 (170g) cans tuna, drained
¼ cup red pepper, finely chopped
½ jalapeno pepper, seeds removed & finely diced
2 green onions, sliced
⅓ cup mozzarella cheese, grated
1 Tsp. dried dill
½ Tsp. salt
½ Tsp. Old Bay Seasoning
Pinch of black pepper
½ cup vegetable oil
½ cup flour
1 Tbsp. water
1 cup Panko bread crumbs
1 Tbsp. dried parsley

In a small bowl, whisk 2 eggs. Cut crusts off bread slices and cut into cubes. Add to eggs and combine. Set aside. In another bowl, combine tuna, red pepper, jalapeno pepper, onion, cheese and seasonings. Add tuna mixture into bread and egg mixture. Combine well, form into 6 small cakes and place on a plate or tray lined with wax paper. Refrigerate for at least 15 minutes. Meanwhile, in 3 small bowls, add flour to one; 1 egg and 1 Tbsp. water to another; Panko bread crumbs and parsley to the last.

In a large sauté pan, heat oil over med. low heat. Carefully dredge cakes 1 at a time into flour then egg and then bread crumbs (they may start to fall apart but if done carefully they will hold together once in the heated pan). Add to heated pan and fry until golden brown on each side. Remove from heat and serve warm with tartar sauce or Tarragon Honey Mustard Dipping Sauce.

Author: Sharon

[Irish Ivy Kitchen](#)

For any questions or comments send an email to sharon@irishivykitchen.com