

AFTERNOON TEA RECIPES



Potato, Corn & Tuna patties

Ingredients

- 500g potatoes, peeled, coarsely chopped
- 1 x 185g can tuna in oil, drained
- 1 celery stick, ends trimmed, finely chopped
- 1 carrot, peeled, finely chopped
- 1/2 cup fresh or drained canned corn kernels
- 2 tablespoons chopped fresh continental parsley
- 1 egg yolk
- 1 cup dried breadcrumbs
- 2 tablespoons olive oil
- Sweet chilli sauce, to serve



Method

- Cook potato in a steamer basket over a saucepan of simmering water for 15 minutes or until tender. Transfer to a large heatproof bowl. Mash until smooth. Set aside to cool slightly. Cover and place in the fridge for 1 hour to chill.
- Add the tuna, celery, carrot, corn, parsley and egg yolk to the mash. Season with salt and pepper and stir until well combined.
- Divide mixture into 12 portions. Shape each portion into a patty. Place breadcrumbs on a plate. Add the patties and turn to coat.
- Heat the oil in a frying pan over medium heat. Cook 4 patties for 3 minutes each side or until golden. Transfer to a plate lined with paper towel. Repeat, in 2 more batches, with remaining patties.
- Serve patties with sweet chilli sauce and salad leaves.

<https://www.taste.com.au/recipes/potato-corn-tuna-patties/921ab288-7649-42e5-bbdf-39335e275232>

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