



Lemony Tuno Patties

1 can (12ounce) Tuno in Spring Water
2 green onions, chopped white and green
½ cup dry bread crumbs
¼ cup corn meal
2 tablespoons Vegetarian Express Lemony Dill Zest
½ teaspoon dill
¼ cup mayonnaise
1 tablespoon lemon juice
1 large egg, beaten
½ teaspoon salt
2-4 tablespoons cooking oil

Directions: Drain the Tuno and place into a mixing bowl. Add the remaining ingredients except the cooking oil. Mix together adding more corn meal or bread crumbs as needed until mixture is not too wet and holds together. Scoop about two tablespoons and place in preheated oiled skillet. Flatten slightly to about ½ inch thickness. Cook about 2 minutes or until browned then carefully flip patty over and brown the other side. Drain on a paper towel to remove any excess oil. Serve with tartar sauce.

Submitted by Justin C. of North Carolina