

Tuna Patties

Ingredients:

2 eggs
2 teaspoons lemon juice
3 tablespoons parmesan cheese
10 tablespoons bread crumbs
2 teaspoons Italian seasoning
3 five-ounce cans tuna (drained)
3 tablespoons finely chopped onion
1 pinch black pepper
3 tablespoons vegetable oil

Procedure:

In a bowl, beat eggs and lemon juice together. Stir in parmesan cheese and breadcrumbs to make a paste. Fold in tuna and onion until well mixed. Season with black pepper. Shape tuna mixture into 1-inch thick patties. Heat vegetable oil in a skillet over medium heat. Fry patties until golden brown (about 5 minutes per side). Enjoy!