

TUNA CROQUETTES

<https://lustron.home.blog/2020/09/16/tuna-croquettes/>

WHAT YOU NEED

- 2 Slices of bread, cut into small cubes
- 1 Cup Italian bread crumbs
- 2 Eggs
- 1/4 Cup Diced Onion
- 2 Cans of Tuna in water, strained
- 1 Cup oil
- Large Frying Pan/Dutch Oven
- Spatula

DIRECTIONS

- In a side bowl, mix together cubed bread, egg, onion, and tuna. Pour the bread crumbs onto a plate. Place your Large Frying Pan/Dutch Oven over medium low heat. Add your oil and heat until oil is hot but not rippling.
- Split the tuna mixture into 8 parts. Form each into a patty. Coat each patty with crumbs on both sides. Place the patties into the oil and cook on each side for 2-3 minutes. Cook the patties in 2 batches.
- Place patties on a paper towel lined plate before serving to collect excess grease before serving.