Mr Thomas’ Group

Tuna and Dill Patties

Season: All year   Type: Vegetable   Difficulty: Medium
Serves: 20 tastes   From the garden: potato, dill, parsley, egg

Equipment:
- Peeler
- Board
- Knives
- Bowl
- Whiz
- Herb chopper
- Frypan
- Egg flip
- Tongs

Ingredients:
- 800 grams potato, peeled and chopped
- 1 large or 2 small tins of tuna, drained and bones removed
- 2 tablespoons fresh dill, finely chopped
- 1 tablespoon parsley, finely chopped
- 2 eggs
- 4 slices bread, whizzed to make breadcrumbs
- Salt and pepper
- Oil for frying

What to do:

- Cook the potatoes in a large saucepan of boiling water until tender.
- Drain well and cool.
- Transfer the potato to a large bowl, then mash roughly, leaving some large chunks.
- Stir in the tuna, dill and parsley.
- Mix in the egg and breadcrumbs; season
- Shape into patties and cook in a little oil until golden brown.