

Tuna Cakes with Aioli Salad



Prep: 20 minutes **Cook:** 20 minutes **Yield:** 4 servings

Tuna Cakes:

2 cans tuna
2 eggs
1 stalk kale
2 radishes
1 tablespoon herbs
1 cup breadcrumbs (can substitute crushed crackers instead of breadcrumbs)

Aioli Sauce:

1/2 cup mayonnaise
2 cloves garlic
1 tablespoon lemon juice
1 teaspoon salt
2 tablespoons oil



Optional

Salad dressing or spicy mayonnaise

Chef's Notes: If using, make the aioli first and let cool in the fridge for 20 minutes while you prepare the rest of the recipe. You can also top tuna cakes with spicy mayo by adding a tablespoon of hot sauce to mayo.

1. For aioli, dice garlic and whisk all of the ingredients together, let cool in the fridge for 20+ minutes.
2. Open and drain the juice from the tuna cans.
3. Tear the kale away from the stalk and slice radishes, dice into tiny pieces.
4. Whisk eggs, herbs, radishes and kale together, add tuna, gently mix bread crumbs (or crushed crackers).
5. Using your hands, take a handful of the mixture and gently press into patty-shape.
6. Heat 2 tablespoons oil over medium heat, add patties and fry until golden on each side (about 5 minutes per side).
7. Serve over salad and top with aioli, dressing or spicy mayo.

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