

TUNA CAKES WITH AOILI & 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)

Aoli:

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



OPTIONAL

Salad dressing or spicy mayonnaise

1. For aioli, dice garlic & 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 & slice radishes, dice into tiny pieces.
4. Whisk eggs, herbs, radishes and kale together, add tuna, gently mix bread crumbs (or crushed crackers).
Using your hands, take a handful of the mixture & gently press into patty-shape.
5. Heat 2 tablespoons oil over medium heat, add patties & fry until golden on each side (about 5 minutes per side).
6. Serve over salad and top with aioli, dressing or spicy mayo.

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.

Fresh Harvest Kits are a collaboration between HDFFA and hunger relief agencies. Each kit contains fresh vegetables & staple ingredients from this agency. When using this kit you'll get fresh ideas for creating healthy meals! Visit our website to learn more & to see the full list of partners.