

central ohio UROLOGY group



Albacore Tuna Patties

Ingredients

 $\cdot 2$ – 12 oz. cans of chunk tuna in water

·2 eggs

- ·1/2 cup breadcrumbs
- ·4 Tbsp. plain greek yogurt
- ·2 Tbsp. lemon juice
- $\cdot 1/2$ diced white onion, sauteed
- ·1/4 tsp. salt
- ·1/2 tsp. black pepper



Serves: 8 Prep Time: 45 minutes Cook Time: 12 minutes

Nutrition Information: 1 serving 162 calories: 4 gm fat (1 saturated), 6 gm carb, .4 gm fiber, 1 gm sugar, 23 gm protein



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Albacore Tuna Patties

Instructions

- Drain the tuna and place it into a large mixing bowl. Add the remaining ingredients and, using your hands, gently mix to combine.
- 2.Form into 8-10 patties and place on a plate. Refrigerate for at least 30 minutes for easier handling.
- 3. Spray your air fryer basket with cooking spray or olive oil.
- 4. Cook 4 at a time, depending on your basket size. Don't overcrowd them; you'll want room to be able to flip them easily.
- 5. Cook at 375 degrees F. for 12 minutes, flipping at the halfway mark. Remove and set aside, then continue this process until all of the patties have been cooked.



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