

Hot Tuna Cakes

INGREDIENTS

400g cooked Desiree potatoes, peeled & mashed
2 eggs
1 x 95g can sweet corn
1 cup of cooked broccoli florets
1 x 95g can tuna in brine, drained & flaked
1 small cooked chicken breast, chopped
1 cup plain flour
2 cups cornflakes, crushed
oil, for shallow frying



METHOD

Combine mashed potatoes, eggs, sweet corn and broccoli and mix well. Divide mixture into 2 small bowls.

Fold tuna into one of the bowls and chicken into the other, mix well.

Dust hands with some of the flour and shape mixture into 5cm balls.

Roll balls through remaining flour, shaking off excess and then dip into whisked eggs.

Finally pass through the cornflakes to coat evenly. Press down gently to form a disc shape.

Heat oil in a frying pan over medium heat and cook hot cakes for 2 minutes each side or until crispy and golden. Remove and drain on a paper towel.