

Tuna Cutlets



Ingredients:

- ½ cup tuna in brine (drained)
- 2 large potatoes (boiled and mashed)
- 3 tbsp lemon juice
- 3 tbsp spring onion (chopped)
- 2 tbsp chili flakes
- 2 tbsp Chatkhaar African Hot Chilli Sauce
- Salt to taste
- 1 egg (beaten)
- Corn flour as required
- 1 cup bread crumbs mixed with 2
tbsp Italian seasoning

Method:

- Mix tuna with potatoes, spring onion, lemon juice, chili flakes and salt.
- Take about 3 heaped tablespoons in the palm of your hand and give it a cutlet shape.
- Coat in corn flour then egg and lastly in bread crumbs.
- Shallow fry until golden.

Serve #withchatkhaar Arabian Garlic Sauce.