

BBQ Tuna Fritters



Serving: 2



Cooking Time: 20 mins



INGREDIENTS

1 (5 ounce) can light tuna in water, drained
1 egg
 $\frac{2}{3}$ cup quick-cooking oats
3 tablespoons barbeque sauce
3 tablespoons chopped green onion
 $\frac{1}{2}$ teaspoon hot pepper sauce, or to taste
 $\frac{1}{2}$ teaspoon dried savory
1 pinch salt
2 tablespoons vegetable oil

PREPARATION

1. In a medium bowl, stir together the tuna, egg and oats until blended. Mix in the barbeque sauce, green onion, hot pepper sauce, savory, and salt.
2. Heat the oil in a large skillet over medium heat. Spoon tablespoonfuls of the tuna mixture into the pan, and flatten slightly. Smaller patties hold together better. Cook until browned on each side, about 3 minutes per side.



Level: Easy