

Tuna & sweetcorn fish cakes



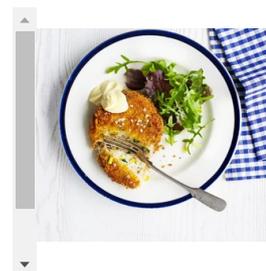
Prep: 15 mins
Cook: 25 mins
Plus chilling



Easy



Makes 4



Ingredients

450g potato, quartered

2 tbsp mayonnaise, plus extra to serve

2 x 185g cans tuna, drained

198g can sweetcorn, drained

small bunch chives, snipped, or 1 tsp dried
parsley

2 eggs, beaten

100g dried breadcrumb

sunflower oil, for frying

salad and your favourite dressing, to serve

Method

Step 1 Cook the potatoes in boiling salted water until really tender. Drain and allow to steam-dry in a colander. Tip into a bowl, season and mash. Stir in the mayonnaise, tuna, sweetcorn and chives or parsley. Shape into 4 cakes and chill until cold and firm.

Step 2 Dip each cake into the egg, letting the excess drip off, then coat in the breadcrumbs. Chill for 15 mins.

Step 3 Heat a little of the oil in a pan and gently fry the cakes for 2-3 mins on each side until golden. You may need to do this in batches – keep warm in a low oven. Serve with extra mayonnaise and salad leaves.