

Less than 1 hour

Serves 6

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Ingredients

Tuna patties:

- 2 cans (119g each) tuna in salted water, drained
- 1 stalk celery, finely chopped
- 1 small red onion, finely chopped
- 8 medium gherkins, finely chopped
- ½ punnet (5g) each fresh coriander, parsley and dill, chopped
- ¼ cup (60ml) mayonnaise
- 1 Tbsp (15ml) chilli oil or chilli
- ¼ - ½ cup (60-125ml) parmesan or gruyère cheese, grated
- ¼ cup + 2 Tbsp (90ml) breadcrumbs + extra for coating
- 1 egg, whisked
- Juice (60ml) and grated peel of 1 lemon
- Vegetable oil, for frying
- Salt and milled pepper

Spicy fruit salsa:

- 1 pineapple or mango, cubed
 - Handful each fresh parsley and mint, chopped
 - 1 red chilli, deseeded and chopped
 - 1 Tbsp (15ml) honey
 - ¼ red onion, finely chopped
 - Juice (30ml) and grated peel of 1 lemon
 - ½ red pepper, chopped
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- 6 PnP white seeded burger buns, halved

- About ⅓ cup (80ml) mayonnaise
- 1 packet (150g) Asian salad leaf mix
- 3-4 radishes, sliced
- 2 tomatoes, sliced
- Vegetable crisps, for serving (optional)

Method

1. Combine tuna patty ingredients.
2. Shape into burger patties (using a ⅓ cup measure) and coat with extra breadcrumbs.
3. Rest in the fridge for 10-15 minutes, or until firm.
4. Mix salsa ingredients and set aside.
5. Heat oil in a pan over medium heat and fry patties for 3-5 minutes a side, or until golden. (Or cook in an air fryer for 10 minutes at 180°C, flipping halfway through.)
6. Allow to cool slightly.
7. Toast the buns, then spread with mayo. Top with salad leaves, radishes, tomato slices, tuna patties and salsa.
8. Serve as is or with vegetable crisps.

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