



# STORE CUPBOARD FISHCAKES

## Ingredients

- 300g potatoes, peeled & quartered
- 4 tbsp milk
- 2 x 160g tuna
- 1/2 tsp dried herbs
- 2 eggs, beaten
- 100g breadcrumbs
- 3 tbsp oil



## Directions

1. Cook the potatoes for about 15/20 minutes until tender and easy to pierce with a fork, then drain into a colander
2. Drain and flake the tuna
3. Tip the potatoes into a bowl and mash them
4. Stir in the tuna, milk and the dried herbs
5. Using your hands, shape into 4 adult sized patties and 10 child sized ones
6. Transfer to a lined baking sheet and chill for 30 minutes
7. Dip in first the beaten eggs, then the breadcrumbs and allow to chill for a further 10 minutes
8. Heat a little oil in a pan and cook on each side for 2-3 minutes until hot, keep warm in the oven till all are cooked

Serve with salad, baked beans or vegetables

**PREPARATION: 20 MIN**

**COOKING: 10 MINS**

**MAKES: 4 LARGE & 10 SMALL**

*Swap it out: You can replace the tuna with tinned salmon, or you could add some tinned sweetcorn, peas or finely chopped spring onions to the mixture if you like. You could also add some fresh parsley if you've got some in the garden!*