

Tuna Patties

Meat-Grains/Bread

Main Dishes

D-10

Ingredients	25 Servings		50 Servings		Directions	
	Weight	Measure	Weight	Measure		
*Fresh celery, minced	4 oz	1 cup	8 oz	2 cups	1. In a pan, saute celery, carrots, and onions in vegetable oil for 5 minutes until tender. Stir in the salt, oregano, and lemon juice. Set aside to cool slightly.	
*Fresh carrots, shredded	4 oz	1 1/4 cups	8 oz	2 1/2 cups		
*Onions, minced OR		1/2 cup	4 oz	1 cup		
Dehydrated onion flakes		1 Tbsp		2 Tbsp		
Vegetable oil		2 Tbsp		1/4 cup		
Salt		1 tsp		2 tsp		
Dry oregano leaves		1 tsp		2 tsp		
Lemon juice		2 Tbsp		1/4 cup		
Fresh large eggs OR		4 each		8 each		2. In a bowl, beat eggs with a wire whip until foamy.
Frozen whole eggs, thawed	8 oz	1 cup	1 lb	2 cups		
Canned tuna, water-packed, drained	3 cans (12 1/2 oz each)	1 qt	6 cans (12 1/2 oz each)	2 qt	3. To the eggs, add cooked vegetables, tuna, bread crumbs, and mayonnaise. Mix until thoroughly blended. Chill 20 minutes.	
Dry bread crumbs	8 oz	1 1/2 cups	1 lb	3 cups		
Lowfat mayonnaise	12 oz	1 1/2 cups	1 lb 8 oz	3 cups		
Dry bread crumbs	3 oz	1/2 cup	6 oz	1 cup	4. Using a No. 16 scoop, portion fish mixture and shape into cakes. Roll cakes in crumbs and place (3 x 4) on lightly greased half-sheet pans (18" x 13" x 1"). Spray tops of cakes with vegetable spray to aid in the browning process.	
Vegetable spray						
					5. To Bake: Conventional Oven: 375 degrees F, 20 minutes Convection Oven: 350 degrees F, 15 minutes Bake until golden brown.	
					CCP Heat to 155 degrees F or higher for at least 15 seconds.	
					6. CCP Hold for hot service at 140 degrees F or higher.	
*See Marketing Guide						

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Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Celery	5 oz	10 oz
Carrots	6 oz	12 oz
Onions	3 oz	5 oz

SERVING:

1 patty provides the equivalent of 1 3/4 oz cooked fish and 1/2 slice of bread

YIELD:

25 Servings: 3 lb 4 oz
50 Servings: 6 lb 8 oz

VOLUME:

25 Servings:
50 Servings:

Special Tip:

This may also be served in a sandwich with lettuce, tomato, and tartar sauce.

Nutrients Per Serving

Calories	191	Saturated Fat	1.7 g	Iron	1.6 mg
Protein	14 g	Cholesterol	51 mg	Calcium	42 mg
Carbohydrate	12 g	Vitamin A	133 RE/1171 IU	Sodium	410 mg
Total Fat	9.5 g	Vitamin C	1 mg	Dietary Fiber	1 g