

Chipotle Tuna Potato Cakes

- 2 cans tuna, drained, (about 8 oz)
- 2-3 scallions, thinly sliced
- 2 T finely chopped cilantro
- 1 cup mashed potato
- 1 T chipotle pepper, minced
- 2 large eggs
- sea salt & freshly ground black pepper

Preheat the oven to 350F.

In a large bowl, mix all ingredients.

Line a baking pan with parchment. Form tuna mixture into 12 patties.

Bake the tuna cakes for 20-25 minutes or until they are browned.

Allow them to cool and serve with salad, sliced tomatoes and a light Greek yogurt feta dill dressing.

Easy party or picnic fare. Serves 4-6.

Jittery Cook