

Tuna Patties

Meat/Meat Alternate-Grains/Breads

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, sauté celery, carrots, and onions in vegetable oil for 5 minutes until tender. Stir in salt, pepper, oregano, and lemon juice. Set aside to cool slightly.
*Fresh carrots, shredded	4 oz	1 ¼ cups	8 oz	2 ½ cups	
*Fresh onions, chopped OR	2 oz	⅓ cup OR	4 oz	⅔ cup OR	
Dehydrated onions		3 Tbsp		¼ cup 2 Tbsp	
Vegetable oil		2 Tbsp		¼ cup	
Salt		1 ½ tsp		1 Tbsp	
Ground black or white pepper		½ tsp		1 tsp	
Dried oregano		1 tsp		2 tsp	
Lemon juice		2 Tbsp		¼ cup	
Canned tuna, water packed, drained	1 lb 15 ½ oz	3 cans (12 oz each)	3 lb 15 oz	6 cans (12 oz each)	
Frozen whole eggs, thawed OR	8 oz	¾ cup 3 Tbsp OR	1 lb	1 ¾ cups 2 Tbsp OR	3. In a bowl, beat eggs with a wire whip until foamy.
Fresh large eggs		5 each		9 each	
Reduced calorie salad dressing OR	12 oz	1 ½ cups OR	1 lb 8 oz	3 cups OR	4. Fold salad dressing or mayonnaise into eggs.
Lowfat mayonnaise	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
Enriched dry bread crumbs	6 oz	1 cup 2 Tbsp	12 oz	2 ¼ cups	5. Combine tuna and egg mixtures. Add bread crumbs. Mix until thoroughly blended. Cover and refrigerate 20 minutes.
Enriched dry bread crumbs	8 oz	1 ½ cups	1 lb	3 cups	6. Using a No. 16 scoop (¼ cup), portion fish mixture and shape into cakes. Roll cakes in crumbs and place 12 or 13 patties onto each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray. For 25 servings, use 2 pans. For 50 servings, use 4 pans. Spray tops of cakes with pan release spray to aid in the browning process.

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7. Bake until golden brown:
 Conventional oven: 375° F for 18 minutes
 Convection oven: 350° F for 12 minutes
- CCP: Heat to 160° F or higher.
8. CCP: Hold for hot service at 140° F or warmer.
- Portion is 1 patty.

* See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	25 Servings	50 Servings
Celery	5 oz	10 oz
Carrots	5 oz	10 oz
Mature onions	3 oz	6 oz

SERVING:	YIELD:	VOLUME:
1 patty provides the equivalent of 1½ oz of cooked lean meat and the equivalent of ½ slice bread.	25 Servings: 3 lb 4 oz	25 Servings: 1 quart 2 ¼ cups raw fish mixture 25 patties
1-5 years old 1 patty 6-12 years old 2 patties TC 12/28/2016	50 Servings: 6 lb 8 oz	50 Servings: 3 quarts ½ cup raw fish mixture 50 patties
	Tested 2004	

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

Nutrients Per Serving

Calories	167	Saturated Fat	1.13 g	Iron	1.82 mg
Protein	12.45 g	Cholesterol	55 mg	Calcium	50 mg
Carbohydrate	15.52 g	Vitamin A	825 IU	Sodium	535 mg
Total Fat	5.76 g	Vitamin C	0.8 mg	Dietary Fiber	0.8 g