

# Easy Tuna Cakes

12 ingredients · 20 minutes · 4 servings



## Directions

1. Combine and mix together the ingredients for the tuna cakes (tuna, eggs, almond flour, onion, lemon juice, dill weed, garlic powder, salt, pepper)
2. Form 8 small patties.
3. Melt coconut oil (you could use avocado oil) in a large fry pan, medium heat. Once the pan is hot and oil is spread around the pan, add the patties to the pan.
4. Cook 5-6 minutes on each side. Be patient, they need to form an outer crust before you turn them or they will fall apart! They taste amazing no matter what but if you want them to look pretty, be patient and watch them closely. Remove from pan.
5. Serve the tuna cakes with the mayo on top or on the side.

## Ingredients

- |         |   |
|---------|---|
| 2       | 5 Oz Cans Of Tuna                               |
| 2       | Eggs  |
| 1/4 cup | Almond Flour                                    |
| 1/4 cup | Onion (finely diced)                            |
| 1       | Lemon (Juiced)                                  |
| 1 tsp   | Dried Dill Weed                                 |
| 1/2 tsp | Garlic Powder                                   |
| 1/4 tsp | Sea Salt  |
| 1/4 tsp | Black Pepper                                    |
|         | Coconut Oil                                     |
| 1/2 cup | Paleo Mayonnaise (Primal Kitchen, Chosen Foods) |
|         | Sea Salt And Pepper To Taste                    |