



Tuna Sliders

 **Prep Time:** 10 min

 **Total Time:** 30 min

 **Serves:** 4

Ingredients

<input type="checkbox"/>	Albacore Solid White Tuna in Water, drained	2 cans	340 g
<input type="checkbox"/>	Mayonnaise Style Dressing, divided	3 tbsp	45 mL
<input type="checkbox"/>	Garlic Dill Pickles, finely diced	3	0
<input type="checkbox"/>	stalk celery, including leaves, finely chopped	1	0
<input type="checkbox"/>	lemon	1	0
<input type="checkbox"/>	Pinch of salt	0	0
<input type="checkbox"/>	chopped Fresh Dill	1 tbsp	15 mL
<input type="checkbox"/>	large egg	1	0
<input type="checkbox"/>	canola oil (approx.)	1 tbsp	15 mL
<input type="checkbox"/>	shredded and loosely packed white cheddar cheese	3/4 cup	175 mL
<input type="checkbox"/>	small dinner rolls	8	0
<input type="checkbox"/>	English cucumber, sliced	1/2	0

Nutrition facts

Nutrition Description	2 sliders
Calories	290
Fat	18 g
Saturated Fat	4.5 g
Carbs	9 g
Sugar	
Protein	22 g
Cholesterol	85 mg
Fibre	1 g
Sodium	540 mg
Potassium	70

Directions

- 1 In a medium bowl, mash tuna with 2 tbsp (30 mL) mayonnaise. Add pickles, celery, 1 tsp (5 mL) lemon zest, 1 tbsp (15 mL) lemon juice, salt and dill. Add egg and mix until combined.
- 2 In a large skillet, heat half of canola oil over medium-high heat. Add tuna to hot oil by the spoonful. Press lightly to flatten. Patties should be about 2 in. (5 cm) in diameter and about 1/4 - to 1/2 -in. (5 mm to 1 cm) thick.
- 3 After 5 to 7 min., flip patties over, add more oil, if needed, and cook until golden brown. When patties are nearly ready, top with cheese, cover, reduce heat and let cheese melt.
- 4 Spread dinner rolls lightly with mayonnaise. Add cucumber slices, hot tuna patties and serve.