

POTATO, CORN & TUNA PATTIES

<i>Ingredients</i>	<i>Equipment</i>
500 Grams Potatoes	Chopping Boards
1 – 185 Gram Can of Tuna	Chefs Knives
1 Celery Stick	Cup & Spoon Measurements
1 Small Onion	Large Saucepan
1 Carrot	Potato Masher
1 Cup Corn Kernels	Wooden Spoon
1 Tablespoon Dried Basil Leaves	Grater
1 Egg	Tongs
1 Cup Bread Crumbs	Frypan
Salt & Pepper to taste	Serving Platter
Oil for frying	Paper Towel

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Peel Potatoes and chop into small pieces. Place in the saucepan, cover with hot water, cook until soft.
4. Just break the seal of the can of tuna, do not take the lid off completely, drain the water into the sink. Then remove the lid completely.
5. Cut Celery finely
6. Peel and grate the carrot
7. Peel the onion and chop finely
8. When potatoes are cooked, drain in the colander, place in large bowl and mash the potatoes adding the salt & pepper.
9. Add all other ingredients into the potatoes and mix well with a wooden spoon.
10. If the mixture is too sloppy add more breadcrumbs.

11. Make about 12 patties by rolling mixture into your hands carefully. Place on serving platter.
12. Turn frypan on, place a small amount of oil into the frypan.
13. Carefully placing the patties into the frypan, cook until golden on both sides, drain on paper towel.