



Pan-Fried Potato Patties

Ingredients

Patty

- 2 small potatoes (180g)
- 1 egg yolk, raw
- 3 tbsp corn kernel
- 80 g tuna canned in water, drained
- 2 tbsp spring onions, head only, finely chopped
- 1 whole egg, beaten lightly
- A dash of pepper
- A pinch of salt
- 2 tbsp – ½ cup plain flour (for coating)
- 5 tbsp – 1 cup soybean oil (for frying) depending on the size of your frying pan

Food art

- 1 nori seaweed sheet (for the eyes)
- A handful of fresh lettuce
- 2 cherry tomatoes (for the nose)

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Method

- Boil potatoes in water. Use a knife or toothpick to check for doneness. When cooked, remove the skin and mash.
 - Add the egg yolk, corn kernel, canned tuna, spring onions, a dash of pepper and a pinch of salt.
 - Mix well and shape into patties, 2 small and 1 big patty respectively. Mold it together so it forms a teddy bear head with ears.
 - Gently dip the patty in the egg wash then coat it with flour. Shake off any excess flour.
 - Heat non-stick pan, add oil and pan fry till golden and crispy. Gently flip once browned.
 - Remove and place on kitchen paper towels to absorb excess oil.
- #### Assembly
- Place cut out nori sheet for eyes, cherry tomato for nose, and place the lettuce at the bottom for a collar.

Nutritional Information

Energy

Total Servings



1125 kcal

Per Serving



375 kcal

