

## Delicious and Simple Tuna Patties with Dijon Mustard

2 cans (about 5 oz each) tuna, drained



**TIME**  
**3-4 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

2 cans (about 5 oz each) tuna, drained  
1/2 cup breadcrumbs  
1/4 cup finely chopped onion  
1/4 cup finely chopped celery  
2 large eggs  
2 tablespoons mayonnaise  
1 tablespoon Dijon mustard  
Salt and black pepper to taste  
2 tablespoons olive oil (for cooking)

### DIRECTIONS

- Mix :** Ingredients: In a medium-sized bowl, combine the drained tuna, breadcrumbs, finely chopped onion, and finely chopped celery. Add the eggs, mayonnaise, and Dijon mustard. Season generously with salt and black pepper.
- Form :** Patties: Use a fork to mix everything together until it is well combined. The mixture should be easy to form into patties. Use your hands to form the mixture into 4 or 5 equal-sized patties, about 3/4-inch thick.
- Cook :** Patties: Heat the olive oil in a large skillet over medium heat. Carefully place the tuna patties in the hot skillet, making sure not to overcrowd the pan.
- Sear:** Cook the patties for 3-4 minutes per side, or until they are a beautiful golden brown and crispy. The patties are already cooked on the inside (from the canned tuna and eggs), so you're just looking for a nice sear and to heat them through.
- Serve:** Serve the patties hot, with your favorite side dishes or on a bun like a burger.

### SWAPS & NOTES

**Tuna:** Canned tuna in water is my preference here, but tuna in oil would also work well.

Just be sure to drain it thoroughly.

You can also use canned salmon or even shredded cooked chicken for a different take.

**Breadcrumbs:** Panko breadcrumbs would also be a great choice for an even crispier exterior.

## TIPS FOR SUCCESS

**Drain the Tuna Well:** Make sure the tuna is drained thoroughly to prevent the patties from becoming soggy and falling apart.

**Don't Overmix:** Mix the ingredients just until they are combined.

Overmixing can make the patties tough.

**Firm Patties:** Form the patties firmly so they hold their shape during cooking.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/delicious-and-simple-tuna-patties-with-dijon-mustard/>