

Tuna Tailgating Sliders



©2016 StarKist Co. All Rights Reserved.

Tuna Tailgating Sliders

- 2 pouches (2.6 oz.) StarKist® Chunk Light Tuna, Low Sodium
- $\frac{3}{4}$ cup bread crumbs, divided
- $\frac{1}{2}$ cup shredded cheddar cheese, reduced fat
- $\frac{1}{2}$ cup fat free mayonnaise (not salad dressing)
- 2 Tbsp. finely chopped scallions
- $\frac{1}{8}$ cup liquid egg substitute

- 2 Tbsp. chopped Chipotle Peppers packed in adobo sauce
- 2 tsp. canola oil
- 6 slider buns
- Lettuce and tomato for garnish (optional)
- Avocado and cilantro (optional)



Directions:

1. Combine tuna, $\frac{1}{2}$ cup bread crumbs, cheese, mayonnaise, onion and egg substitute in a medium bowl; mix well.
2. Mix mayonnaise and Chipotle peppers well. Add to tuna mixture and combine thoroughly.
3. Form into 6 patties (~ $\frac{1}{4}$ cup mixture per patty); place remaining $\frac{1}{4}$ cup bread crumbs on a plate. Coat each side of the patty with bread crumbs.
4. Heat oil in non-stick skillet over medium heat. Cook patties 3 to 5 minutes on each side until golden brown.
5. Place tuna patty on slider bun with a lettuce & tomato as desired. Top with avocado & chopped cilantro if desired.

Alternate cooking directions: Preheat oven to 425°F.

5. Spray baking sheets with cooking spray; place patties on baking sheets. Bake for 10 minutes on one side. Flip and bake for 10 minutes on the other side or until lightly browned.

Servings: 6 | Prep Time: 10 minutes | Cook Time: 10 minutes
Visit www.StarKist.com for more delicious recipes