

Tuna Rosti



HYP0050212SD

Food in a
minute

Another great recipe idea from

Wattie's

Serves: 2 **Makes:** 4 **Prep time:** 10 minutes **Cook time:** 10 minutes

1	medium potato, peeled and grated (to yield 1 cup)
1 Tbsp	chopped parsley
1 Tbsp	chopped chives
1 tsp	grated lemon zest
1	egg, beaten
95g can	Greenseas Tuna with Sundried Tomato and Onion

1. Place the grated potato in a clean tea towel and squeeze out the excess liquid from the potato. Place in a mixing bowl.
2. Add parsley, chives, lemon zest and beaten egg. Mix well. Carefully mix in **Greenseas Tuna with Sundried Tomato and Onion**.
3. Heat a little oil in a non stick frying pan. Divide the tuna mixture into 4 and spoon into the pan. Cook over medium to low heat for approximately 5 minutes on each side until potato is cooked and rosti golden. Serve with a crisp green salad, garnished with a lemon wedge.