

# BLUE ANGEL

## GRILLED TUNA BURGERS



Serves: 4



Prep time: 20 min



Cooking time: 10 mins

### Ingredients

- **1 Le Naturelle Egg**
- 1 1/2 cups soft bread crumbs
- 1/4 cup finely chopped onion
- **1/8 teaspoon Santa Maria Pepper Sauce**
- **2 cans of 170g Blue Angel Tuna**
- 4 leaves leaf lettuce
- 4 burger buns, split
- 4 slices tomato
- Tartar sauce, if desired



### Method

- 1 Pre-heat the grill.
- 2 Beat an egg in medium bowl. Add bread crumbs, onion, hot pepper sauce and tuna, mix well. Shape mixture into 4 patties around 3/4 inches thick.
- 3 Grill the patties for 8 to 10 minutes until golden brown, turning once on each side.
- 4 Place lettuce on bottom halves of buns. Top each with patty, tomato and top half of bun. Serve with tartar sauce.