

Creamy Tulshi-Infused Tuna Cutlets

Indulge in these creamy cutlets made with tender tuna fish and infused with the aromatic flavors of Tulshi leaves. Perfect as a snack or appetizer, these cutlets are crispy on the outside and soft on the inside.


30 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 1 can of tuna, drained
- 1 tablespoon butter
- 5-6 Tulshi leaves, finely chopped
- 2 tablespoons breadcrumbs
- 1 tablespoon cream cheese
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1 egg (for binding)
- Oil for frying

Steps

- 1 In a mixing bowl, combine the drained tuna, butter, chopped Tulshi leaves, cream cheese, onion, garlic, black pepper, and salt.
- 2 Mix well until all ingredients are thoroughly combined.
- 3 Add the egg to the mixture and stir until it binds well.
- 4 Shape the mixture into small cutlet patties.
- 5 Roll each patty in breadcrumbs to coat evenly.
- 6 Heat oil in a frying pan over medium heat.
- 7 Fry the cutlets for 3-4 minutes on each side or until golden brown.
- 8 Remove from the pan and place on paper towels to absorb excess oil.
- 9 Serve hot with your favorite dipping sauce.