

Tuna Patties with Arugula and Lemon Aioli

Looking for the perfect pairing? Harney Lane's Albariño—a friend to all things from the sea—exceptionally compliments the fishy patty as well as the peppery Arugula and creamy aioli.

Ingredients for Tuna Patties:

2 cans of tuna in water
½ cup breadcrumbs
1 tsp lemon zest
1 Tbsp lemon juice
1 Tbsp water from the tuna can
2 tsp Dijon mustard
2 Tbsp finely chopped parsley
2 Tbsp finely chopped onions
2-3 squirts of hot sauce
1 egg
Salt and pepper to taste

Lemon and Garlic Aioli Ingredients:

2 Tbsp of fresh squeezed lemon juice
4 Tbsp mayonnaise
2 tsp garlic powder
Pepper to taste

Other Ingredients for Assembling:

4-pack of ciabatta rolls
Arugula
1 Tbsp butter
1 Tbsp olive oil



Directions:

1. Drain and reserve some of the liquid from the cans of tuna. Empty the drained tuna into a medium-sized bowl.
2. Add breadcrumbs, lemon zest, lemon juice, water from the tuna can, Dijon mustard, parsley, onions, hot sauce, egg, salt, and pepper to the bowl and stir until well combined.
3. Next, divide the tuna mixture into 4 evenly sized portions and form into patties. Optionally, chill in the refrigerator for 1 hour.
4. Heat a large non-stick skillet to medium heat. Add 1 Tbsp of butter and 1 Tbsp of olive oil to the pan. Once up to temperature, add the patties and cook for 3-4 minutes on each side. Remove the patties from the pan and start assembling your burgers.
5. Cut and toast your ciabatta buns to your preferred doneness and set them aside.
6. Then, whisk all of the aioli ingredients together in a small bowl and set aside. Optionally, dress your arugula with a small spoonful of aioli.
7. Spread the aioli onto both sides of the bun, add your tuna patty, and top with arugula.