



Tuna Fish Balls

- 1 Can of tuna (packed in water)
- 2 Medium Sized Potatoes (peeled and boiled)
- 1 Medium sized onion (finely chopped)
- 1 Tbsp chopped fresh cilantro
- 1 Package of Chatty's Calcutta Curry Seasoning
- 1/2 Cup of bread crumbs
- 1 Egg (separate the white and set aside)
- 1 Cup of vegetable oil to fry

Drain water from tuna completely.

In a deep bowl, mix tuna, boiled potato, chopped onion, egg yolk, cilantro and Chatty's Calcutta Curry Seasoning.

Knead until smooth.

Make 10 balls.

In a separate bowl, beat egg white.

Dip fish balls in egg white and roll in bread crumbs.

Set these on a tray.

Heat oil in a deep saucepan on stovetop and fry the fish balls a few at a time until golden brown.

May be served as an appetizer or a snack!