

Tuna & Chickpea Patties with Bush Tucker Curry, Native Dukkah & Seeds

Ingredients

- 500g sweet potato
- 1-2 teaspoons bush tucker curry, to taste (can swap for cumin)
- 1 185g can tuna in spring water, drained
- 1/2 cup corn kernels
- 1 cup of warrigal greens (blanched and finely chopped)
- 1 stalk of celery finely chopped
- 1 stalk of spring onion finely chopped
- 1 egg
- A good pinch of saltbush
- ¼ cup pepitas, ¼ cup sunflower seeds, ¼ cup sesame seeds
- 400g tin chickpeas, drained and rinsed
- ½ cup native dukkah (or sesame seeds) for coating
- 2 tablespoons olive oil

Yoghurt dressing

- 1 cup Greek yoghurt
- Juice 1 small lemon
- 1 teaspoon garlic powder

Cherry tomato coriander salsa

- 1 punnet cherry tomatoes, cut into quarters
- 1 bunch fresh coriander
- 1 clove garlic, finely chopped
- 2 finger lime (or juice of 1 fresh lime)
- 2 tablespoons extra virgin olive oil
- Optional, red onion, diced

Method

- Preheat oven to 180°C. Peel and chop sweet potato into 1-2cm cubes, steam until tender. Mash and mix through bush tucker curry.
- Beat egg, add saltbush and stir through the sweet potato mixture. Add seeds and mix to combine. Add tuna, chickpeas, corn, celery, warrigal greens and spring onion, gently combine.
- Divide mixture into eight and use hands to form patties. Coat with native dukkah. Allow to firm in fridge for up to an hour (the seeds will swell if left too long).
- Heat a pan on medium, add olive oil and fry patties for about 2 minutes each side before transferring to oven. Bake for 20-25 minutes. Serve with yoghurt dressing or salsa.
- For salsa, remove stalks from coriander and roughly chop. Place in bowl with tomatoes, garlic and onion (if using). Squeeze finger lime caviar from finger lime and mix well with olive oil. Add to tomato mixture and mix well. Season with salt and ground mountain pepper. Serve immediately or leave for a few hours to allow the flavours to develop.

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