

for the  
little ones

# fish cakes

Yummy fish cakes served with crispy potato cubes, crunchy veggie sticks and creamy ranch dipping sauce.



30 Minutes



4 Servings



fish

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## FROM YOUR BOX

MEDIUM POTATOES	800g
CHERRY TOMATOES	200g
CARROTS	2
LEBANESE CUCUMBERS	2
WHITE FISH FILLETS	2 packets
CHIVES	1 bunch
AIOLI	1 packet
RANCH SPICE MIX	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

## COOKING TOOLS

oven tray, large frypan, food processor

For extra flavour in the fish cakes add garlic, lemon zest, or other fresh or dried herbs such as parsley or dill.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

*Ranch spice mix: onion powder, garlic powder, dried dill, dried thyme, dried parsley.*



### 1. Roast the Potatoes

Set oven to 220°C.

Roughly dice potatoes. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20-25 minutes until tender and golden.

*tip* Make wedges or chips if preferred.



### 4. Cook the fish cakes

Heat a large frypan over medium heat. Use **oiled** hands and a 1/4 cup measure to make fish cakes. Add to pan as you go (in batches if needed). Cook for 3-4 minutes on each side until cooked through.



### 2. Prepare the Vegetables

Halve or quarter cherry tomatoes. Cut carrots and cucumbers into sticks.

*tip* Steam the carrots if you prefer, or grate and add them to the fish cakes!



### 3. Prepare the fish cakes

Roughly chop fish fillets. Add to a food processor with **1 tbsp olive oil, salt and pepper**. Blend to a mince consistency. Finely chop chives and mix with blended fish.

*tip* This is optional - you can cook the fish as is, or crumb it if you prefer!



### 5. Make the Ranch Sauce

Add aioli, spice mix and **1 tbsp water** to a bowl. Mix to combine.

*tip* For a milder flavour, use 1/2 amount of ranch spice mix.



### 6. Finish and Serve

Serve roasted potatoes with fish cakes, veggies and ranch sauce for dipping.