

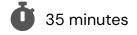




Thai-Style Fish Cakes

with Rice and Asian Veggies

Fragrant homemade fish cakes with no added nasties, only good flavour, wholesome ingredients and a sprinkle of love. Served with stir-fried Asian veggies, jasmine rice and peanut sauce.





2 servings



In a rush?

Instead of making fish cakes, you can simply cook the fish fillets as-is in a frypan in a little oil/butter. You can add the kaffir lime leaf to the rice when cooking for extra flavour.

36g

FROM YOUR BOX

JASMINE RICE	150g
PEANUTS	40g
LIME	1
SPRING ONIONS	1 bunch
KAFFIR LIME LEAF	1 double
GINGER	1 piece
WHITE FISH FILLETS	1 packet
CELERY STICK	1
ASIAN GREENS	2 bulbs
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RED CAPSICUM	1

FROM YOUR PANTRY

oil for cooking (see notes), pepper, sweet chilli sauce, soy sauce (or tamari)

KEY UTENSILS

large frypan, saucepan, small food processor (see notes)

NOTES

We used sesame oil for extra flavour.

If you don't have a food processor, you can finely chop the fish cake ingredients using a knife.

We recommend removing the stem of the kaffir lime leaf before finely slicing it.



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1. COOK THE RICE

Place **rice** in a saucepan, cover with **275ml** water. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10-15 minutes. Remove from heat, uncover and stand for 5 minutes. Stir carefully with a fork.



2. MAKE THE SAUCE

Roughly chop **peanuts** and mix together with 1 tsp lime zest, juice from 1/2 lime, 2 tbsp sweet chilli sauce, 1 tbsp soy sauce, 1 tbsp water and 1 tbsp oil.



3. MAKE THE FISH CAKES

Roughly chop 1 spring onion, slice kaffir lime leaf (see notes) and grate ginger to yield 1/2 tbsp. Blend in food processor for with 1/2 tbsp oil until finely chopped. Dice and add fish, pulse to bring together.



4. SHAPE AND COOK

Use **oiled** hands and a 1/4-cup measurer to shape mixture into approximately 5 cakes. Heat a frypan with **oil** over medium-high heat. Add **fish cakes** and cook for 2-4 minutes each side or until golden and cooked through. Remove from pan.



5. STIR-FRY THE VEGETABLES

Re-heat pan with oil. Roughly chop remaining spring onion, celery, Asian greens and capsicum. Add to pan as you go, fry for 2-3 minutes until just cooked through. Season with 1/2 tbsp soy sauce and pepper.



6. FINISH AND PLATE

Wedge remaining lime.

Serve fish cakes and rice with sautéed vegetables and lime wedge. Spoon over sauce to taste.

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