



Product Spotlight: Asian Greens

Pak choy, bok choy, gai choy, gai lan, buk choy, en choy... There are countless types of Asian greens. No matter the type, they're all a great source of fibre, antioxidants, and vitamins K and C.



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, basmati rice and peanut sauce.



35 minutes



2 servings



Fish

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.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	21g	54g

FROM YOUR BOX

SUSHI 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
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

Rinse sushi rice. Place in a saucepan with **325ml** water. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.



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 1 minute 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.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

