



## BBQ Asian Fish Cakes

Deliciously fragrant homemade fish cakes, flavoured with kaffir lime and grilled until golden, served with a fresh noodle salad of cucumber, cherry tomatoes, carrot, and fresh herbs.



30 minutes



Fish



4/6 servings

### Product Spotlight: Kaffir lime leaves

When slicing the lime leaves, remove the stem first. Tightly roll the leaves and finely slice. The leaves will be loose in your box so keep an eye out for them!



### Switch it up!

*Instead of tossing all the components together to make a noodle salad, serve it all separately at the table for everyone to construct their own noodle bowl. Make the fish cakes smaller into meatballs!*

Per serve : PROTEIN TOTAL FAT CARBOHYDRATES  
32g 6g 45g

## FROM YOUR BOX

	4 PERSON	6 PERSON
THIN RICE VERMICELLI	300g	150g + 300g
LEBANESE CUCUMBER	1	2
CHERRY TOMATOES	2 x 200g	3 x 200g
CARROT	1	2
SPRING ONIONS	1 bunch	1 bunch
MINT	1 packet	1 packet
LIME	1	2
KAFFIR LIME LEAVES *	2	3
WHITE FISH FILLETS	2 packets	3 packets

## FROM YOUR PANTRY

oil for cooking, salt, pepper, sweet chilli sauce (optional), soy sauce

## KEY UTENSILS

Bbq hotplate or frypan, saucepan, food processor (see notes)

## NOTES

\*The kaffir lime leaves will be loose in your box.

If you don't have a food processor you can finely chop the fish cake ingredients using a knife. Or you can cook the fish fillets whole, coat with soy sauce and finely sliced kaffir lime leaves.

Use coconut oil or sesame oil for fragrance.



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.



### 2. PREPARE THE SALAD

Deseed and slice **cucumber**. Halve **tomatoes**. Ribbon or julienne **carrot**. Slice **spring onions** (reserve white ends for step 4). Slice **mint**. Add all to a large salad bowl.



### 3. PREPARE THE DRESSING

Combine **lime zest and 1/2 juice** (wedge remaining) with **2 tbsp sweet chilli sauce**, **1 tbsp soy sauce** and **2 tbsp water**. Set aside.

6P – Combine zest and juice from 1 lime with **3 tbsp sweet chilli sauce**, **1 1/2 tbsp soy sauce** and **3 tbsp water**.



### 4. PREPARE THE FISH CAKES

Chop **kaffir lime leaves**. Roughly chop **fish fillets** (see notes). Blend together in a food processor with reserved **spring onions**, **1 tbsp soy sauce** and **1 tbsp oil**. Use oiled hands to shape 10-12 **fish cakes**.

6P – use **1 1/2 tbsp soy sauce** and **1 1/2 tbsp oil** in fish cakes.



### 5. COOK THE FISH CAKES

Heat a BBQ hotplate or frypan over medium-high heat with **oil** (see notes). Cook **fish cakes** for 3-4 minutes each side or until cooked through.

### 6. FINISH AND SERVE

Toss **noodles** with **salad** and **dressing** until well coated. Serve with **fish cakes** and **lime wedges**.

**How did the cooking go?** Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.  
**Something not right?** Text us on **0448 042 515** or email **hello@dinnertwist.com.au**

