



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, jasmine rice and peanut sauce.



35 minutes



4/6 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
4/6 Person:	41g	8g/11g	59g/65g

FROM YOUR BOX

	4 PERSON	6 PERSON
JASMINE RICE	300g	300g + 150g
PEANUTS	40g	2 x 40g
LIME	1	2
SPRING ONIONS	1 bunch	2 bunches
LIME LEAVES	2 double	3 double
GINGER	1 piece	1 piece
WHITE FISH FILLETS	2 packets	3 packets
CELERY STICKS	2	3
ASIAN GREENS	1 bunch	1 bunch
RED CAPSICUM	1	2

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 lime leaf before finely slicing it.



Scan the QR code to submit a Google review!



1. COOK THE RICE

Place **rice** in a saucepan, cover with **550ml 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.

6P – cover rice with 825ml water.



4. SHAPE AND COOK

Use **oiled** hands and a 1/4-cup measurer to shape mixture into approximately 10 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.

6P – make 15 fish cakes.



2. MAKE THE SAUCE

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

6P – chop peanuts and mix together with zest and juice from 1 lime, 3–4 tbsp sweet chilli sauce, 2 tbsp soy sauce, 2 tbsp water and 2 tbsp oil.



5. STIR-FRY THE VEGETABLES

Re-heat pan with **oil**. Roughly chop **remaining spring onions**, **celery**, **Asian greens** and **capsicum**. Add to pan as you go, fry for 2–3 minutes until tender. Season with **1 tbsp soy sauce** and **pepper**.

6P – season with 1–2 tbsp soy sauce and pepper.



3. MAKE THE FISH CAKES

Roughly chop **1 spring onion**, slice **lime leaves** (see notes) and grate **ginger** to yield 1 tbsp. Blend in food processor with **1 tbsp oil** and **1 tbsp soy sauce** until finely chopped. Dice and add **fish**, pulse to bring together.

6P – use 2 spring onions, 2 tbsp oil and 1 1/2 tbsp soy sauce.



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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

