



Product Spotlight: Papaya

Papayas offer not only the luscious taste of the tropics, they are also a rich source of nutrients such as vitamins A, B and C, potassium, copper and magnesium. They are also a good source of fibre.





E4

Thai Fish Cakes

with Green Papaya Salad and Roast Sweet Potato

White fish fillet and kaffir lime leaf fish cakes, served with green papaya salad in a lime dressing and roasted sweet potatoes.

 35 minutes

 4 servings

 Fish

25 February 2022

Switch it up!

Instead of roasting the sweet potato, you can boil and mash it to add to the fish cakes. Add some extra seasoning and cook for 4-6 minutes each side until golden and crispy.

Per serve: **PROTEIN** 23g **TOTAL FAT** 1g **CARBOHYDRATES** 37g

FROM YOUR BOX

SWEET POTATOES	1 bag (600g)
LIME	1
GREEN PAPAYA	1
CARROTS	2
TOMATO	1
WHITE FISH FILLETS	2 packets
KAFFIR LIME LEAVES	2

FROM YOUR PANTRY

oil for cooking, salt, pepper, fish sauce (or soy sauce), ground coriander

KEY UTENSILS

large frypan, oven tray, blender (see notes)

NOTES

If you don't have a blender you can use your knife to finely chop the fish fillets. Mix by hand with finely chopped kaffir lime leaves and seasoning.

If you are looking to add in some more adventurous flavours to your fish cakes you can try adding fresh coriander (root, stem and leaves), ginger, chilli, lemongrass or a few teaspoons of green or red curry paste.



1. ROAST SWEET POTATOES

Set oven to 220°C.

Roughly dice sweet potatoes. Toss on a lined oven tray with **oil, salt and pepper**.

Roast for 15–20 minutes until tender.



2. MAKE THE DRESSING

Zest and juice lime. Add to a large bowl along with **2 tbsp fish sauce and pepper**.



3. MAKE THE SALAD

Julienne, ribbon or grate the papaya and carrots. Dice the tomato. Add to bowl with dressing and toss until well combined.



4. MAKE THE FISH CAKES

Roughly chop fish fillets and kaffir lime leaves (see notes). Add to a blender along with **2 tsp coriander, salt and pepper**. Blend until ingredients are combined. Shape into 12 small cakes.



5. COOK THE FISH CAKES

Heat a frypan over medium–high heat with **oil**. Add cakes to pan and cook for 2–4 minutes each side or until golden and cooked through.



6. FINISH AND SERVE

Divide cakes among plates along with roasted sweet potatoes and salad.

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**

