



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Asian Greens

Pak choi, 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.



1 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

9 April 2021

In a rush?

Instead of making fish cakes, you can simply fry 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.

FROM YOUR BOX

BASMATI RICE	150g
PEANUTS	1 packet (30g)
LIME	1
SPRING ONIONS	2
KAFFIR LIME LEAF	1 double
GINGER	1 piece
WHITE FISH FILLETS	1 packet
CELERY STICK	1
ASIAN GREENS	2 bulbs
RED CAPSICUM	1/2 *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

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

KEY UTENSILS

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.

No fish option - white fish fillets are replaced with chicken mince. Instead of shaping cakes with your hands, use spoons to add chicken-kaffir lime leaf mixture straight in to frypan.



1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water. Cover with lid, cook over low heat for 10–15 minutes. Remove from heat, let stand 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 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**

