



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Kaffir Lime Leaf

Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add fragrant flavour.



## 1 Thai Fish Cakes with Veggie Sticks and Rice

Thai style fish cakes flavoured with kaffir lime leaf, soy sauce and chives. Served with a coconut, sweet chilli dipping sauce, vegetable sticks and rice.

 30 minutes  2 servings  Fish

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## Speed it up!

*Skip making the fish cakes and pan-fry the fish in oil. Add a little soy sauce and the chives when serving. Pop the kaffir lime leaf in with the rice or into the dressing.*

## FROM YOUR BOX

BASMATI RICE	150g
KAFFIR LIME LEAF	1
CHIVES	1/2 bunch *
WHITE FISH FILLETS	1 packet
LIME	1
COCONUT MILK	165ml
LEBANESE CUCUMBER	1
CARROT	1
SUGAR SNAP PEAS	1/2 bag (75g) *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

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

## KEY UTENSILS

large frypan, saucepan, food processor

## NOTES

Use the rice tub to quickly measure 1.5 x amount of water.

We used sesame oil for added flavour.

**No fish option - white fish fillets are replaced with chicken mince.** Mix ingredients together as per step 2. Spoon mixture straight into pan to cook.



### 1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10-15 minutes. Remove from heat, let stand for 5 minutes. Stir carefully with a fork.



### 2. MAKE THE FISH CAKES

Chop kaffir lime leaf and chives (keep some for garnishing). Roughly chop fish. Blend together in a food processor along with 1/2 tbsp soy sauce and 1/2 tbsp oil. Use oiled hands and 1/4 cup measure to form into fish cakes.



### 3. MAKE THE DRESSING

Zest lime and juice half (wedge remaining). Whisk together in a small bowl with coconut milk, 2 tbsp sweet chilli sauce and 1 tbsp soy sauce.



### 4. COOK THE FISH CAKES

Heat a frypan over medium-high heat with oil. Add fish cakes and cook for 3-4 minutes each side until golden and cooked through.



### 5. CUT VEGETABLE STICKS

Cut cucumber and carrot into sticks. Slice sugar snap peas in half lengthways.



### 6. FINISH AND SERVE

Serve fish cakes with rice, a lime wedge and vegetable sticks. Add sauce on the side for dipping.

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