



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

 4 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	300g
PEANUTS	1 packet (30g)
LIME	1
SPRING ONIONS	1/3 bunch *
KAFFIR LIME LEAVES	2 double
GINGER	1 piece
WHITE FISH FILLETS	2 packets
CELERY STICKS	2
ASIAN GREENS	1 bunch
RED CAPSICUM	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

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

## 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 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 leaves (see notes) and grate ginger to yield 1 tbsp. Blend in food processor for 1 minute with **1 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 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.



### 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 just cooked through. Season with **1 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**

