

# Thai Fish Cakes



0 kcal

Serving 4

30 Mins

## Salad

- 2 tbsp Coriander (fresh, finely chopped)
- 120 g Beans
- 2 whole Small Thai Red Chillies (chopped finely)
- 1 cup Basil leaves (fresh)
- 1 cup Mint leaves (loosely packed)
- 100 g Bean Sprouts

## Fish Cakes

- 450 g Fish Fillets (Boned and Skinned)
- 2 tbsp Red Curry Paste
- 2 whole Fresh Kaffir Lime Leaves
- 160 g Green Onions (chopped coarsley)
- 1 tbsp Fish Sauce
- 3 tbsp Lemon Juice
- 400 ml Peanut Oil (for deep frying)

## Instructions

1. Cut fish into small pieces, blend or process fish with curry paste, lime leaves, onion, fish sauce and 1 tbs juice until mixture forms a smooth paste.
2. Combine fish mixture in medium bowl with coriander, beans and chilli. Roll heaped tablespoons of the fish mixture into balls, then flatten into cake shapes.
3. Heat oil in work or large saucepan; deep-fry cakes in batches, until browned lightly and cooked through. Drain on absorbent paper. Alternative cooking method: Bake on baking paper in oven 200c, turning once for 20 minutes.
4. Place basil, mint, sprouts and remaining juice in medium bowl; toss gently to combine. Serve salad on fish cakes.

## Thai Fish Cakes

★★★★★ (0)

Calories 0 kcal

Protein Serves 2.00

Carbohydrate 5.3 grams

Cholesterol 0 milligrams

Fat 0 grams

Fiber 0 grams

Protein 0 grams