



Product Spotlight: Kaffir lime leaves

When slicing the lime leaves, remove the stem first. Tightly roll the leaves and finely slice. The leaves will be loose in your box so keep an eye out for them!



BBQ Asian Fish Cakes

Deliciously fragrant homemade fish cakes, flavoured with kaffir lime and grilled until golden, served with a fresh noodle salad of cucumber, cherry tomatoes, carrot, and fresh herbs.



30 minutes



Fish



2 servings

Switch it up!

Instead of tossing all the components together to make a noodle salad, serve it all separately at the table for everyone to construct their own noodle bowl. Make the fish cakes smaller into meatballs!

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	6g	44g

FROM YOUR BOX

THIN RICE VERMICELLI	150g
LEBANESE CUCUMBER	1
CHERRY TOMATOES	200g
CARROT	1
SPRING ONIONS	1 bunch
MINT	1 packet
LIME	1
KAFFIR LIME LEAVES *	2
WHITE FISH FILLETS	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, sweet chilli sauce (optional), soy sauce

KEY UTENSILS

Bbq hotplate or frypan, saucepan, food processor (see notes)

NOTES

* The kaffir lime leaves will be loose in your box.

If you don't have a food processor you can finely chop the fish cake ingredients using a knife. Or you can cook the fish fillets whole, coat with soy sauce and finely sliced kaffir lime leaves.

Use coconut oil or sesame oil for fragrance.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.



2. PREPARE THE SALAD

Deseed and slice **cucumber**. Halve **tomatoes**. Ribbon or julienne **carrot**. Slice **spring onions** (reserve white ends for step 4). Slice **mint**. Add all to a large salad bowl.



3. PREPARE THE DRESSING

Combine **lime zest** and **1/2 juice** (wedge remaining) with **2 tbsp sweet chilli sauce**, **1 tbsp soy sauce** and **2 tbsp water**. Set aside.



4. PREPARE THE FISH CAKES

Chop **kaffir lime leaves**. Roughly chop **fish fillets** (see notes). Blend together in a food processor with **1/4 cup reserved spring onions**, **1/2 tbsp soy sauce** and **1/2 tbsp oil**. Use oiled hands to shape 5-6 **fish cakes**.



5. COOK THE FISH CAKES

Heat a BBQ hotplate or frypan over medium-high heat with **oil** (see notes). Cook **fish cakes** for 3-4 minutes each side or until cooked through.



6. FINISH AND SERVE

Toss **noodles** with **salad** and **dressing** (use to taste) until well coated. Serve with **fish cakes** and **lime wedges**.

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