



Product Spotlight: Asian Greens


Pak choi, bok choi, gai choi, gai lan, buk choi, en choi... 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.




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

In a rush?

Instead of making fish cakes, you can simply cook 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.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	16g	43g

FROM YOUR BOX

SUSHI RICE	300g
PEANUTS	40g
LIME	1
SPRING ONIONS	1 bunch
KAFFIR LIME LEAVES	2 double
GINGER	1 piece
WHITE FISH FILLETS	2 packets
CELERY STICKS	2
ASIAN GREENS	1 bunch
RED CAPSICUM	1

FROM YOUR PANTRY

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

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.



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1. COOK THE RICE

Rinse sushi rice. Place in a saucepan with **650ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.



2. MAKE THE SAUCE

Roughly chop peanuts and mix together with 1/2 lime zest and juice, **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**

