

Thai Fish Cakes

Calories: 0 kcal

Servings: 4

Time: 30 Mins

Ingredients

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 fish mixture into balls, then flatten into cake shapes.
3. Heat oil in wok 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 with fish cakes.