




Thai fish cakes

Crispy iceberg & bean shoot salad

 20 minutes

 Skill
Medium

 About
630

GATHER
YOUR **GREEN**
INGREDIENTS



Ingredients

1	2	4	 Serves
200g	400g	800g	Fish cake mix
1/2	1	2	Coriander bunch
1/2	1	2	Long red chilli
1/2	1	2	Lime
40g	80g	160g	Bean shoots
1/4	1/2	1	Iceberg lettuce
25ml	50ml	100ml	Sweet chilli sauce

Method

! No pre-heat required.

UTENSILS: Large frypan, medium mixing bowl



PREPARE THE INGREDIENTS

Slice the lettuce into 1 cm thick pieces. Finely slice the red chilli. Divide the fish cake mix into 3 even patties per person. Cut 2 cheeks off the lime, reserving the centre for dressing. Remove the bean shoots and coriander from the packaging.



COOK THE CAKES

Place a large frypan over a moderate to high heat with 1/2 tbs of oil. Carefully place the fish cakes into the pan and cook for 2-3 minutes. Turn and repeat on the other side.



MAKE THE SALAD

Combine the chilli, coriander, bean shoots and iceberg lettuce in a mixing bowl. Dress the salad using the juice from the centre of the lime and gently toss to combine the mix.



PLATE THE DISH

To plate the dish, divide the salad and fish cakes between each serve. Drizzle over sweet chilli sauce. Garnish with a lime cheek.

Follow us on these social networks

f t p i #culinarycarton

If you enjoyed your meal, please share your thoughts online.



Wine Matching

Pair with a NSW Semillon.