

## Thai Fish Cakes

**Serves:** 4 (makes 8-10)

**Prep time:** 20 minutes

**Cook time:** 10-15 minutes



1 serve per portion

### Ingredients

300g sweet potato

2 spring onions, chopped

4 sprigs coriander, roughly chopped

½ red chilli, deseeded and chopped

425g can tuna in springwater, drained

1 egg, lightly whisked

½ lime juice

Wholemeal flour, for dusting

Olive oil

### Method

PEEL the sweet potato and chop into even size chunks. Place in a medium saucepan and fill with enough water to cover. Bring to the boil then reduce heat and simmer until sweet potato is soft and cooked through.

DRAIN and mash the sweet potato. Transfer to a large bowl and allow to cool slightly.

ADD spring onions, coriander, red chilli, tuna, egg and lime juice and mix until well combined.

DIVIDE mixture and form into 8-10 small cakes, then dust the outsides with flour.

HEAT a frypan over medium-high heat and add a drizzle of oil once hot.

FRY the cakes in batches, cooking each side for 3-4 minutes, or until crisp and golden.



Everyday Food

*Recipe courtesy of the Country Kitchens team*