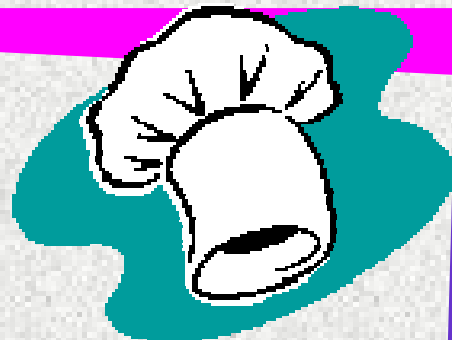


# Thai Fish cakes



## Ingredients

500g white fish	2 spring onions chopped
1tbsp Thai fish sauce	25g green beans chopped
2tbsp Thai red curry paste	1tbsp fresh coriander chopped
Zest & juice of 1/2 lime	2tbsp chilli sauce
1tsp sugar	2tbsp vegetable oil

## METHOD

1. Mix the fish, fish sauce, curry paste, lime zest, juice and sugar to a paste in a food processor.
2. Put fish mixture into a bowl and stir in chopped beans, coriander and spring onions.
3. Shape into 30 little cakes, about 5cm across.
4. Refrigerate for 10-15 mins to set their shape
5. Fry a few at a time in oil, 1min each side.
6. Serve with chilli sauce