

Sweet Potato Thai Fish Cakes with Salad

SERVING
4 people

COOK TIME
30 min



Ingredients

600g sweet potato, peeled and cut into large chunks
1 can (415g) pink salmon
2 tbsp Thai red curry paste
2 spring onions, chopped
½ cup coriander, chopped
¼ cup vegetable oil
2 x Simply Salads Thai Salad Kits

Method

Steam sweet potato chunks above a pot of boiling water for 10-12 minutes, or until a fork slides easily through. Remove from heat and add to a large bowl. Mash roughly and set aside to cool for 10 minutes.

Drain liquid from can of salmon and pour entire contents into sweet potato. Add red curry paste, spring onions and coriander. Stir well until all ingredients are combine.

Heat vegetable oil in a frypan over medium heat. Take a half cup scoop of sweet potato mixture and mould into a patty shape. Repeat with remaining mixture to make eight cakes.

Fry fish cakes in batches, for approximately three minutes each side.

Prepare Thai Salad Kits according to package instructions. To serve, divide salad among four plates and top each with two sweet potato Thai fish cakes.