



# Thai-Style Fish Cakes

WITH SESAME SLAW AND SWEET CHILI SAUCE

Meal Kit



### Prep & Cook Time

35-45 MIN

### Cook Within

3 DAYS

### You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

### Ingredients

- 1 Persian Cucumber
- ¼ oz. Cilantro
- 1½ fl. oz. Sweet Chili Sauce
- 1½ fl. oz. Creamy Roasted Sesame Dressing
- 11 oz. Tilapia Fillets
- 8 oz. Slaw Mix
- 4 Saltine Crackers
- 1.26 oz. Mayonnaise
- 2 tsp. Asian Garlic, Ginger & Chile Seasoning

### Difficulty Level

EXPERT

### Spice Level

MEDIUM

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/15946](http://www.homechef.com/15946)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.



## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**



### 1. Roast the Fish

- Pat **tilapia** dry. Place on prepared baking sheet and drizzle with 1 tsp. **olive oil**.
- Roast in hot oven until tilapia reaches a minimum internal temperature of 145 degrees, 12-14 minutes.
- Carefully remove from oven. Transfer tilapia to a mixing bowl and let cool, 5 minutes.
- While fish roasts, continue recipe.



### 2. Prepare the Ingredients

- Finely crush **crackers**.



### 3. Make the Fish Cakes

- Once **tilapia** has cooled, lightly shred fillets into small pieces. Add crushed **crackers**, **Asian garlic**, **ginger & chile seasoning** (to taste), **mayonnaise**, and a pinch of **pepper** to bowl and thoroughly combine. Set aside, 5 minutes.
- After 5 minutes, stir until a slightly sticky mixture forms. Form into four evenly-sized fish cakes, about 4" in diameter. Refrigerate until cakes are firmer, 5-10 minutes.
- While fish cakes firm, continue recipe.



### 4. Make the Slaw

- Trim **cucumber**, halve lengthwise, and thinly slice on an angle.
- Mince **cilantro** (no need to stem).
- In another mixing bowl, combine **slaw mix**, cucumbers, half the cilantro (reserve remaining for garnish), **dressing**, and  $\frac{1}{4}$  tsp. **salt**. Set aside.



### 5. Cook Fish Cakes and Finish Dish

- Remove **fish cakes** from refrigerator. Place a large non-stick pan over medium heat and add  $2\frac{1}{2}$  tsp. **olive oil**. Add fish cakes to hot pan and cook until browned and warm throughout, 3-4 minutes per side. *Be gentle when flipping cakes.*
- Remove from burner.
- Plate dish as pictured on front of card, serving fish cakes with **sweet chili sauce** and garnishing with remaining **cilantro**. Bon appétit!