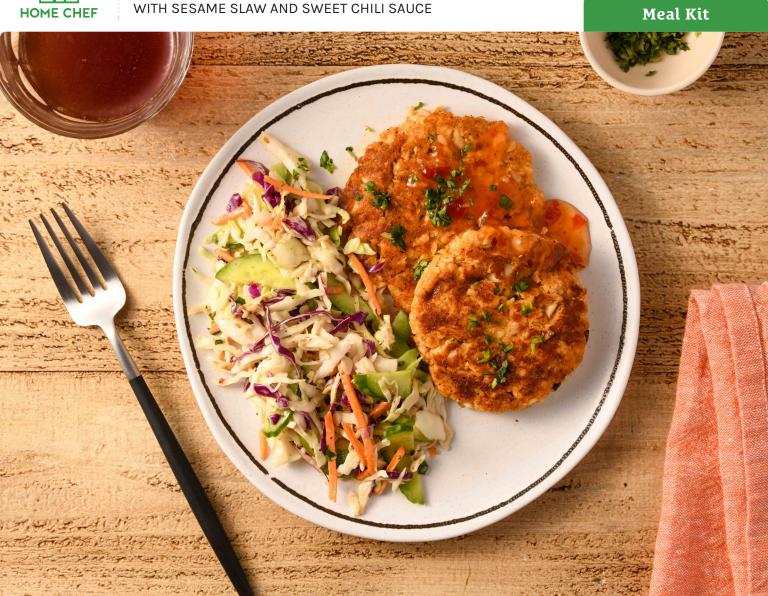


# Thai-Style Fish Cakes



Prep & Cook Time	Cook Within		
35-45 MIN	3 DAYS		
Difficulty Level	Spice Level		
EXPERT	MEDIUM		

### You Will Need

Olive Oil, Salt, Pepper, Cooking Spray Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

#### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood	
160°	Ground Beef		Ground Pork		
165°	Chicken		Ground Turkey		

Rest steak or pork after cooking, 3 minutes.

## View nutritional information at 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.

# Ingredients

1 Persian Cucumber

1/4 oz. Cilantro

11/2 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

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 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 2½ 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!

