



## Thai Salmon Cakes

**Ingredients (Makes 6-8 cakes. Prep time: 45 minutes.)**

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| ¾ pound fresh salmon, skinned and deboned and cut into small chunks | 1 tablespoon honey   |
| 1 egg   | Zest from 1 lime   |
| ¼ cup carrots, shredded   | Juice from ½ lime (reserve other half to slice and serve with the cakes) |
| 3 scallions, chopped  | 1 ½ teaspoons red curry paste  |
| 2 tablespoons fresh basil, chopped                                  | 1 ½ cups coarse bread crumbs, (such as Panko), divided                   |
| 2 tablespoons fresh cilantro, chopped                               | Ponzu sauce for dipping  |
| 2 tablespoons soy sauce   | 2 tablespoons chopped peanuts, optional                                  |

### Preparation

Preheat oven to 425 degrees F. Oil a baking sheet.

In a food processor, pulse the salmon chunks until almost pureed. In a large bowl, mix the salmon with the egg, carrots, scallions, basil, cilantro, soy sauce, honey, lime zest and juice, curry paste, and 1 cup of bread crumbs. Divide the salmon mixture evenly and shape into 6 to 8 patties. Coat each cake in bread crumbs and place on the baking sheet. Bake for 20 to 25 minutes, turning after 10 minutes in order to brown both sides.

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### Ingredient checklist

#### PRODUCE

- Carrots
- 3 scallions
- 1 lime
- Cilantro
- Basil

#### GROCERY

- Panko or other coarse bread crumbs
- Red curry paste (in the Asian section)
- Honey
- Soy sauce
- Ponzu sauce

#### BULK

- Chopped peanuts

#### REFRIGERATED/FROZEN

- Eggs

#### MEAT/SEAFOOD

- ¾ pound fresh salmon

### Serving suggestion

Serve these fish cakes with Ponzu sauce, lime wedges, chopped peanuts, and Sriracha sauce (for those who like it hot!). Hot and sour soup, papaya salad, sticky rice with mango and coconut or tapioca pudding all go well with this recipe.

### Nutritional information per serving

218 calories	25 g carbohydrate
6 g fat	1 g fiber
67 mg cholesterol	16 g protein
562 mg sodium	

*The nutritional values and information provided are approximations.*