Key to Life Foodbank

All Saints Church Cleadon
walking and working with God

Community Kitchen

Helping families create affordable, nutritious meals at home

Thai Tuna Fish Cakes

by Pete Zulu, The Black Horse, East Boldon

Ingredients

- 6 slices of bread
- ½ tin coconut milk
- 1 Tbsp Thai curry paste
- 1 tin tuna, or other fish
- 1 tin sweetcorn
- Coriander (optional)
- Oil or butter for greasing
- 1 egg
- Oil for frying

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Prep: 10 mins (+ 30 mins soaking time) | Cook: 6-8 mins | Serves: 4

Method

1. Remove the crusts and cut the bread into cubes.
2. Place in a bowl with the coconut milk and Thai curry paste.
3. Leave to soak for 30 minutes.
4. Add the fish, sweetcorn and coriander (if using).
5. Crack in the egg and mix well.
6. If the mixture is too wet, add a little extra bread.
7. Shape into 8 fish cakes.
8. Fry in a little oil for a few minutes on each side until golden.
9. Serve with salad or vegetables.