



ALLERGIES:

No grains
No dairy
No gluten
No nuts
Low disaccharides

Prep time: 5 mins

Cook time: 10 mins

Makes: 8

THAI SALMON FISHCAKES



INGREDIENTS

- 1/2 cup oil for frying (I like coconut)
- 421g can pink salmon
- 1/2 cup Thai red curry paste (I like Ayam)
- 1 tbsp fish sauce
- 1 tbsp gf soy sauce
- 1 egg
- Juice of half large lime
- 1/4 cup potato flour
- 1 tbsp chopped coriander leaves

METHOD

- Place all ingredients, EXCEPT the oil, in a blender and pulse until minced.
- Heat half the oil to medium high in a frying pan, spoon mixture into 4 patties and flatten with a spatula.
- Fry for about 2-3 minutes on each side, remove and repeat with remaining mixture.
- Serve with salad or great as a finger food snack on the run!