



# THAI FISH CAKES WITH TANGY-SWEET CUCUMBER SALAD

*Lightly fried fish cakes pair well with a quick-and-easy pickled cucumber salad*

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## INGREDIENTS

- 2 x cans (about 170 g each) flaked tuna, drained
- 3 green onions, finely chopped
- 1 Jalapeño pepper (seeds removed), finely chopped
- 15 mL (1 Tablespoon) fresh ginger, peeled and grated
- 15 mL (1 Tablespoon) fresh parsley, finely chopped
- 1 egg
- 1/4 to 1/2 cup (60 -125 mL) bread crumbs or Panko crumbs
  
- 30 mL (2 Tablespoons) canola or olive oil
  
- Optional: Dipping sauce of your choice (spicy mayo or Sriacha for example)

## INSTRUCTIONS

01

In a large bowl, combine tuna, green onions, jalapeño, ginger, parsley, and egg.

02

Add in breadcrumbs little by little, until mixture holds together well but is not too wet.

03

Using clean hands, shape mixture into small patties and flatten slightly (makes about 20 small 'cakes').

04

Heat oil in large skillet; fry cakes until golden brown (about 2-3 minutes per side).

Serve with a dipping sauce if desired; pair with cucumber salad



# TANGY-SWEET CUCUMBER SALAD

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## INGREDIENTS

- 2 English cucumbers (or 3 regular cucumbers), peeled and thinly sliced
- 1 small red onion, finely chopped or sliced
- 1 green onion, finely chopped (optional)
- 60 mL (1/4 cup) \*seasoned rice vinegar
- 5 mL (1 teaspoon) sugar
- 1 mL (1/4 teaspoon) salt
  
- \*if using rice vinegar that is not 'seasoned' double the amount of salt and sugar added

## INSTRUCTIONS

01

Combine all ingredients in a bowl and let stand for about 30 minutes (to allow flavours to soak into cucumbers)

02

Store, covered in refrigerator, for up to 3 days