Stuffed Fish Cakes



Great as a starter, main, or entrée. A decadent way to serve up fish!

Timing

Prep time	Total time	Skill level
20 mins	**40 mins**	**Easy**

What You'll Need

- 2 average-sized fillets of your favorite white flesh fish (halibut, haddock, or cod is ideal)
- ½ small diced red Sweetpeps mini pepper
- ½ small diced yellow Sweetpeps mini pepper
- 1 cup Panko bread crumbs
- 2 eggs
- ¼ cup finely chopped Italian parsley
- ¼ cup chopped chives for presentation
- Salt and pepper to taste

- 1/2 cup sour cream
- 1/2 cup mayonnaise
- ½ tsp Sriracha sauce or your favorite hot sauce

- A squeeze of ¼ lemon juice

Directions

1. Pre-cook the fish filets by frying them in a skillet with olive oil, salt, and pepper. Remove cooked fish from the skillet and set aside to cool in a mixing bowl. (Tip: Left-over fish works great if you have it!)
2. Break up cooled cooked fish (approx ½ inch pieces) and add eggs, peppers, bread crumbs, parsley, salt, and pepper to the mixing bowl.
3. Gently fold up all ingredients keeping fish pieces in tack.
4. Scoop 1 tbsp amount for medallion (snack) sized cake or double the amount for larger. (Tip: The smaller size makes for faster cooking and bite-size presentation.)
5. Place on parchment paper and reserve in the fridge for a minimum of 20 minutes.
6. Pre-heat heavy pan or griddle to medium heat and add 2 tbsp vegetable or frying oil.
7. Fry pancakes for 3-4 minutes per side or until golden brown.
8. Serve 2-3 cakes per plate. Top with chopped chives and a dollop of dipping sauce.