

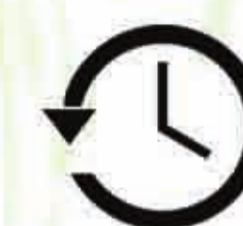
Salmon Patties



Contain: 

Spiciness:  MILD

Serves:  4



Prep Time : 10mins Cooking Time : 10mins

Ingredients :

- 4 boneless, skinless salmon fillet, about 550g/1lb 4oz in total, cut into chunks
- 2 tbsps Thai red curry paste
- thumb-size piece fresh root ginger, grated
- 1 tbsps soy sauce
- 1 tbsps Seafood Stock
- 1 bunch coriander, half chopped, half leaves picked
- 1 tbsps vegetable oil
- lemon wedges, to serve
- For the salad**
- 2 carrot
- 1 small cucumber
- 2 tbsps white wine vinegar
- 1 tbsps golden caster sugar

Instructions :

1. Tip the salmon into a food processor with the paste, ginger, soy, seafood stock and chopped coriander. Pulse until roughly minced. Tip out the mix and shape into 4 burgers. Heat the oil in a non-stick frying pan, then fry the burgers for 4-5 mins on each side, turning until crisp and cooked through.
2. Meanwhile, use a swivel peeler to peel strips of carrot and cucumber into a bowl. Toss with the vinegar and sugar until the sugar has dissolved, then toss through the coriander leaves. Divide the salad between 4 plates. Serve with the burgers and rice.



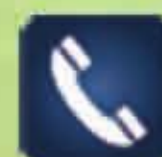
www.soyasahifoodservice.com



Soy Asahi



foodservice@soyproducts.com.my



Toll Free : 1800-888-769