CHICKEN

THAI CHICKEN CAKES

Prep: 25 mins
Total: 45 mins
Makes: 24

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Ingredients

500g Aloes Meats Chicken Mince
1 egg, beaten
1/2 cup (35g) fresh breadcrumbs
1 tbs fish sauce
1 tbs red curry paste
2 tbs finely chopped coriander root
1 small red chilli, seeds removed, finely chopped
4 spring onions, finely chopped
1/4 cup (60ml) sunflower oil
Iceberg lettuce, to serve
Lime wedges, to serve
Sweet chilli sauce, to serve

Method

1.Place the mince, egg, breadcrumbs, fish sauce, curry paste, coriander root, chilli and spring onion in a bowl and use your hands to combine.

2. Using tablespoonfuls of mixture, shape into 24 small patties, pressing to flatten slightly.

3. Transfer to a large baking tray and chill for 15 minutes.

4. Heat oil in a frying pan over medium-high heat. Cook the patties for 2 minutes each side or until cooked through.

Serve cakes with the lettuce leaves, lime wedges and sweet chilli sauce.