



Starter

Spicy salmon lettuce cups

Inspired by the popular South East Asian dish larb, this cheat's version uses fishcakes instead of spiced pork mince.

Serves 6

Prepare 15 minutes + cooling

Cook 15 minutes

- 330g pack 6 Mini Thai-style Salmon Fishcakes*
- 1 little gem lettuce
- 2-3 unwaxed limes, zest of 2, juice of 1, wedges of 1, to serve
- 1½ tbsp mayonnaise
- ½ x 25g pack coriander, leaves only
- 2 tbsp crispy fried onions

1 Preheat the oven to 200°C, gas mark 6. Line a large baking tray with baking parchment, add the fishcakes and bake for 10-15 minutes until piping hot and cooked through. Meanwhile, arrange the lettuce leaves on a platter.

2 Once the fishcakes are cooked, cool for 10 minutes, then crumble into a mixing bowl. Stir in ½ the lime zest and all the juice, along with the mayonnaise. Spoon into the lettuce leaves, then scatter over the coriander leaves, remaining lime zest and crispy fried onions. Serve with the lime wedges to squeeze over.

Per serving 845kJ/203kcal/14g fat/
2.7g saturated fat/6.6g carbs/1.2g sugars/
1.7g fibre/11g protein/0.4g salt »

*AVAILABLE IN SELECTED STORES

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