



UCCOOK

Fishcakes & Aji Verde

with sweet & spicy sliced jalapeño

Now here's a mystery Paddington can't quite solve—why hasn't Peruvian food taken the world by storm? Let's change that with golden pan-fried fishcakes, paired with aji verde featuring spicy jalapeños, mayo & fresh mint. Add a crisp side salad, and you've got a dish as exciting as Paddington's adventures!

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Serves: 2 People

Chef: Samantha du Toit

Quick & Easy

Paardenkloof Wines | Paardenkloof "The Bend in the Road" Sauvignon Blanc

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Ingredients & Prep

2 packs	Crumbed Snoek Fishcakes
200g	Cucumber <i>rinse & cut into rounds</i>
40g	Pickled Onions <i>drain & slice</i>
80g	Salad Leaves <i>rinse & roughly shred</i>
5g	Fresh Mint <i>rinse, pick & roughly chop</i>
60ml	Grated Italian-style Hard Cheese
30g	Sliced Pickled Jalapeños <i>drain</i>
80ml	Mayo

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. FRY THE FISHCAKES Place a pan over medium heat with enough oil to cover the base. When hot, fry the fishcakes until golden and crispy, 2-3 minutes per side. Remove from the pan and drain on paper towel. Season.

2. COOL AS A CUCUMBER In a bowl, combine the cucumber rounds, the pickled onions, and the chopped leaves. Add a drizzle of olive oil and season.

3. AJI VERDE In a bowl, combine ½ the chopped mint, the grated cheese, the jalapeños (to taste), and the mayo with a splash of water until drizzling consistency.

4. PERUVIAN PERFECTION Plate up the golden fishcakes, and side with the salad. Drizzle over the spicy mayo and garnish with the remaining mint.



Chef's Tip

Air fryer method: Air fry the fishcakes at 200°C until crispy, 10-15 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	702kj
Energy	164kcal
Protein	6.2g
Carbs	13g
of which sugars	2.7g
Fibre	1.4g
Fat	9.7g
of which saturated	1.8g
Sodium	475mg

Allergens

Cow's Milk, Egg, Gluten, Allium,
Wheat, Sulphites, Fish, Shellfish

Eat
Within
1 Day