



# UCCOOK

## Snoek Fishcakes & Herby Pea Salad

with buttery baby potatoes & Danish-style feta

In this delish dish, golden snoek fishcakes are sided with buttery baby potatoes & a herby pea salad that features rounds of radish, ribbons of refreshing cucumber, and creamy feta. It's a classic weeknight dinner the entire fam will love.

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**Hands-on Time:** 20 minutes

**Overall Time:** 30 minutes

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**Serves:** 2 People

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**Chef:** Rhea Hsu

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Fan Faves

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Waterford Estate | Waterford Pecan Stream  
Sauvignon Blanc

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## Ingredients & Prep

400g	Baby Potato <i>rinse &amp; halve</i>
100g	Peas
2 packs	Crumbed Snoek Fishcakes
30ml	Red Wine Vinegar
40g	Salad Leaves <i>rinse &amp; roughly shred</i>
200g	Cucumber <i>rinse &amp; peel into ribbons</i>
40g	Radish <i>rinse &amp; slice into thin rounds</i>
5g	Fresh Dill <i>rinse, pick &amp; roughly chop</i>
40g	Danish-style Feta <i>drain</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Butter  
Paper Towel

**1. BUTTERY POTATOES** Place the halved baby potatoes in a pot (with a lid) of salted water. Bring to a boil and cook until soft, 15-20 minutes. Drain and return to the pot with a knob of butter and seasoning. Cover and shake until the butter is melted and the potatoes are coated.

**2. PLUMP PEAS** Boil the kettle. Submerge the peas in boiling water until plump, 2-3 minutes. Drain and set aside.

**3. 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.

**4. FRESH SALAD** In a salad bowl, combine the vinegar, a drizzle of olive oil, a sweetener (to taste), seasoning, the shredded salad leaves, the plumped peas, the cucumber ribbons, the radish rounds, and ½ the chopped dill.

**5. WHAT A PLATE!** Plate up the fishcakes. Side with the buttery baby potatoes and the herby pea salad. Crumble the feta over the salad and garnish the potatoes with the remaining dill. Cheers!



## 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	474kJ
Energy	111kcal
Protein	5g
Carbs	13g
of which sugars	1.9g
Fibre	1.8g
Fat	3.5g
of which saturated	1.2g
Sodium	298mg

## Allergens

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

Eat  
Within  
2 Days