



UCOOK

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.

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 3 People

Chef: Rhea Hsu

Fan Faves

Waterford Estate | Waterford Pecan Stream
Sauvignon Blanc

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Ingredients & Prep

600g	Baby Potato <i>rinse & halve</i>
150g	Peas
3 packs	Crumbed Snoek Fishcakes
45ml	Red Wine Vinegar
60g	Salad Leaves <i>rinse & roughly shred</i>
300g	Cucumber <i>rinse & peel into ribbons</i>
60g	Radish <i>rinse & slice into thin rounds</i>
8g	Fresh Dill <i>rinse, pick & roughly chop</i>
60g	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, 20-25 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. You may need to do this in batches. 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