



Recipe tip:
Use potato
instead of
sweet potato.



Fancy Fish Patties

Makes 12



Ingredients:

- 1 medium sweet potato (500g)
- 400g tinned salmon or tuna in springwater
- Small bunch chives
- 1 cup frozen peas and corn
- 1½ teaspoons dried parsley or dill
- 1 tablespoon lemon juice
- 1/3 cup breadcrumbs
- Salt and pepper
- Spray oil



Equipment:

- Peeler, chopping board, knife, pot, stove top, sieve, large bowl, masher or fork, measuring cups and spoons, large spoon, small plate, frypan, spatula, can opener



1 Peel sweet potato and chop into chunks. Cook in boiling water for 15 minutes or until soft. Drain well.



2 Mash sweet potato in a bowl until smooth. Drain tinned salmon or tuna and mash into sweet potato.



3 Chop chives. Add peas and corn, dried parsley/dill, lemon juice, chives and 1/3 cup breadcrumbs to bowl. Season with salt and pepper then stir to combine.



4 Roll small handfuls of mixture together to make 12 patties. Put remaining breadcrumbs onto small plate. Roll patties in crumbs to coat.



5 Turn frypan to medium heat and spray with oil. Cook patties on both sides until golden.