



In your box

- 1 Lime
- ¼ oz. Cilantro
- 1 fl. oz. Sriracha
- 2 Garlic Cloves
- 2 Tilapia Fillets
- 8 oz. Slaw Mix
- ½ cup Panko Breadcrumbs
- 1 ½ oz. Mayonnaise
- 1 tsp. Light Chili Powder
- 2 tsp. Chopped Ginger
- ½ fl. oz. Fish Sauce

Staff Pick

Thai Fish Cakes

with cilantro-lime slaw and Sriracha

NUTRITION per serving—Calories: 565, Carbohydrates: 32g, Fat: 34g, Protein: 35g, Sodium: 1569mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
3 days

Difficulty Level 
Easy

Spice Level 
Medium



📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **lime, cilantro, Sriracha**



1

Prepare the Ingredients

- Quarter **lime** and cut one quarter in half.
- Stem and mince **cilantro**.
- Mince **garlic**.
- Pat **tilapia fillets** dry.



2

Roast the Fish

- Place **tilapia** on prepared baking sheet and drizzle with 1 tsp. **olive oil**.
- Roast in hot oven until fish reaches a minimum internal temperature of 145 degrees, 12-15 minutes.
- Carefully transfer fish to a plate and let cool 5-10 minutes.
- While tilapia roasts, prepare slaw.



3

Prepare the Slaw

- In a mixing bowl, combine **slaw mix**, juice of two **lime quarters** (add additional lime quarter to taste), 1 Tbsp. **olive oil**, half the **cilantro** (reserve remaining for fish cakes), and a pinch of **salt** and **pepper**.
- Set aside, stirring occasionally to marinate evenly.



4

Prepare the Fish Cakes

- Once **tilapia** has cooled, transfer to another mixing bowl. Using two forks, lightly pull fillets into shreds.
- Add **panko**, **mayonnaise**, **chili powder** (to taste), **ginger**, remaining **cilantro** (reserve a pinch for garnish), **fish sauce**, **garlic**, 1 Tbsp. **Sriracha** (reserve remaining for garnish), and a pinch of **salt** and **pepper**. Mix together until it forms a slightly sticky mixture.



5

Cook the Fish Cakes

- Form mixture into four **fish cakes**, $\frac{3}{4}$ " thick.
- Heat 2 tsp. **olive oil** in a large non-stick pan over medium heat. Add fish cakes to hot pan and cook until browned and warm throughout, 3-4 minutes per side.
- Remove from burner.
- Plate as pictured on front of card, garnishing with remaining **Sriracha**, remaining **cilantro**, and a **lime wedge**. Bon appétit!