

Thai Chicken Cakes With Sweet Chilli Sauce

Servings: 2-3

Prep Time: 10min

Cook Time: 16min



Ingredients

- 2 large boneless, skinless chicken breasts (about 175g), cubed
- 1 garlic clove, roughly chopped
- small piece fresh root ginger, peeled and roughly chopped
- 1 small onion, roughly chopped
- 4 tbsp fresh coriander, plus a few sprigs to garnish
- 1 green chilli, seeded and roughly chopped
- 2 tbsp olive oil
- sweet chilli sauce, lime wedges, shredded spring onion and red chilli, to serve

Directions

1. Toss the chicken, garlic, ginger, onion, coriander and chilli into a food processor and season well. Blitz until the chicken is finely ground and everything is well mixed. Use your hands to shape six small cakes.
2. Heat the oil in a frying pan, then fry the cakes over a medium heat for about 6-8 mins, turning once. Serve hot, with sweet chilli sauce, lime wedges, coriander, shredded spring onion and red chilli.