## RecipesCh@-se

## **Easy Fish Cakes**

Yield: 4 min Total Time: 35 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/pakistani-fish-cake-recipe">https://www.recipeschoose.com/recipes/pakistani-fish-cake-recipe</a>

## **Ingredients:**

- 1 1/8 pounds fish cooked
- 2 1/3 cups cooked potatoes
- 2 tablespoons milk
- 1/4 cup Parmesan cheese finely grated
- 2 cloves garlic crushed
- 1 lemon rind
- 1 tablespoon onion flakes
- 1 tablespoon Dijon mustard
- 1 tablespoon chives finely chopped
- 2 eggs
- salt
- pepper
- 2 cups panko breadcrumbs
- olive oil unchecked?, for cooking
- 1 1/8 pounds fish cooked
- 2 1/3 cups cooked potatoes
- 2 tablespoons milk
- 6 3/8 tablespoons Parmesan cheese
- 2 cloves garlic
- 1 lemon rind
- 1 tablespoon onion flakes
- 1 tablespoon Dijon mustard
- 1 tablespoon chives finely chopped
- 2 eggs
- salt
- pepper
- 2 cups panko breadcrumbs
- olive oil unchecked?, for cooking

## **Nutrition:**

Calories: 1020 calories
Carbohydrate: 93 grams
Cholesterol: 375 milligrams

4. Fat: 39 grams5. Fiber: 8 grams6. Protein: 75 grams7. SaturatedFat: 9 grams8. Sodium: 1610 milligrams

9. Sugar: 9 grams

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