

Difficulty rating:

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## Ingredients:

Whitby Seafoods Thai Spiced Tuna Fishcakes

Courgette

Carrots

2 tablespoons butter

Salt & pepper

**WHITBY**  
Seafoods

Prep time: 10mins | Cook time: 26mins

# Thai Spiced Tuna Fishcakes with Veggie Ribbons

**Cooking instructions (general):** Always cook from frozen

The instructions below are just a guide. Do make sure our fishcakes are piping hot throughout before serving. Once cooled, please don't reheat.

**See packaging for cooking instructions**

## Vegetable ribbons

Using a vegetable peeler, peel just the outside skin of the carrots and courgette. Then, peel long strips of the courgette and the carrots directly into a large bowl. Try and make the strip the entire length of the vegetable.

Melt the butter in a large skillet over medium-high heat (do not brown it) and add the ribbons. Toss for a few minutes until just tender then season with salt and pepper!

