

Smoked Haddock Fish Cakes

Serves 4

Ready in approximately 25 minutes

Price per serving: £1.03



You will need:

- 1/2 of a 1kg bag of Iceland Frozen Mashed Potato
- 1/2 of a 600g bag of Iceland Frozen Smoked Haddock Fillets
- 1/2 a bunch of Spring Onions
- Black Pepper
- Flour
- Oil
- Prawns

Method

- 1) Poach the Smoked Haddock Fillets as instructed on the packaging.
- 2) Drain and place to one side to cool.
- 3) Once cool, discard the haddock skin and flake the fish into small pieces.
- 4) Cook the Mashed Potato as instructed on the packaging and place to one side to cool.
- 5) Wash, trim and chop the spring onions into small pieces.
- 6) In a medium bowl, mix together the haddock, spring onions and mashed potato and season with black pepper if desired.
- 7) Turn the mixture out onto a floured board and divide into 8 equal sized pieces and shape into cakes.
- 8) Fry over a medium/low heat in a little oil until crisp and golden.
- 9) Top with prawns if desired and serve.

Serve with Iceland Steak Cut Chips and Iceland Garden Peas.