

Spicy Trout Cakes

(serves 12)



Ingredients:

- ⅔ cup chopped Green Onions
- ½ cup Panko Breadcrumbs
- 2 tbsp chopped fresh Basil
- 4 tbsp Chile Garlic paste
- 2 tsp peeled, grated, fresh Ginger
- 4 Garlic cloves, chopped
- 2 large Egg Whites
- 2 lb Trout Fillets, cut into cubes
- 1 lb Scallops
- 4 tsp Vegetable Oil

Directions:

Preheat the oven to 350° F.

Place first 9 ingredients into food processor, pulse until coarsely ground. Divide fish mixture into 12 equal portions and form into ½" thick patties.

Heat oil in large nonstick skillet over medium high heat. Add patties, cook 2 min on each side.

Turn patties over, wrap handle of pan with foil and bake at 350 degrees for 5 min or until fish flakes easily when tested with a fork.