



Thai Halibut Cakes

Let's begin by gathering our ingredients for Thai Halibut Cakes:

1 halibut fillet
3 tbsp coconut butter (package of unsweetened shredded coconut and 2 tbsp coconut oil - blend in food processor until forms a buttery texture)
3 tbsp fish sauce
2 tbsp water
2 cloves minced garlic
1 tbsp grated fresh ginger root
1 tbsp fresh cilantro
1/2 tsp chili powder
1/2 tsp red pepper flakes
1/2 tsp ground cumin
1/2 tsp ground coriander
2 tbsp coconut oil

Spicy Mayo:

3 tbsp mayonnaise
1 tsp Sriracha
lime wedges for zest

For the halibut cakes, combine fish, coconut butter, fish sauce, water, garlic, ginger, cilantro, chili powder, pepper flakes, cumin, and coriander in food processor. Blend until everything is mixed well and becomes a thick paste.

Use 4 tbsp of mixture to form balls, then press into patties. In a large skillet over medium-high, heat 2 tbsp coconut oil. Once hot, add fish cakes. Turn when cooked halfway through or golden brown. Fry other side until cooked through. Don't overcook - halibut will become dry. Place onto plate with paper towel. Repeat with remaining oil and cakes.

For the spicy mayo, combine mayo and Sriracha in a small bowl. Squeeze lime juice on cakes before eating.

Plate cakes with small bowl of mayo. Enjoy!