

Difficulty:  
Easy



# Cheesy herb cakes with peas

Time:  
45 minutes



Allergens: milk, gluten, egg

## What is it?

Like a fish cake, without the fish! This recipe comes from a chef in our Celebrate Family Food family who loves creating new dishes with fresh flavours. Give it a try and see if it becomes a family favourite for you!

AVERAGE COST  
PER PERSON

**£1.32**

## What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Breadcrumbs	2 tbsp	3 tbsp	4 tbsp
Carrots	1	2	2
Courgette	1/2	1	1
Halloumi	200g	300g	400g
Spring onion	1	1	2
Coriander	2 sprigs	3	3
Mint	2 sprigs	3	3
Egg (beaten)	1	1	2
Peas	100g	150g	200g

## Kit list:

- Frying pan
- Oven dish
- Mixing bowl
- Sieve

## Make it your own!

We have suggested peas as a side for this meal, but you could make this a meaty dish by frying up some bacon and cabbage in a pan, still healthy (ish!) and gives the meal a fresh flavour.

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# What to do:

**Step 1:** Grate the carrot and courgette (strange, but trust us!). Then place them in a sieve and sprinkle with salt to drain the moisture. You need them to be as dry as possible.



**Step 2:** Grate the halloumi or break into small crumbs. Put in a bowl with the grated carrot and courgette. Chop the spring onions and add to the bowl. Chop the coriander and mint and add to the mix. Stir everything together, then add the eggs and mix again. Add the breadcrumbs and mix for a final time. The mix should be stiff enough to form into a patty (like a burger).



**Step 3:** Form the mix into patties (2 per person), and place in an oven dish in the fridge to firm up for 20-25 minutes.

**Step 4:** Heat a frying pan with a little oil, then add the herb cakes, cooking over a low heat so that they don't burn. Fry them on both sides for a few minutes until golden brown and hot in the middle.

**Step 5:** Meanwhile, boil the peas in a saucepan of hot water or microwave until cooked (5-10 minutes).



**Serve:** Remove the herb cakes from the pan and serve on a plate with a spoonful of peas.

What did you think of this recipe? Colour in the stars to give it a rating!

