

Cod Fish Cakes

Savannah · 30/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

4

Description

Learn how to make delicious fish cakes with cod potatoes onion butter and parsley

Ingredients

- - 2 large potatoes
- peeled and halved - 1 pound cod fillets
- cubed - 1 large egg
- beaten - 1 tablespoon butter - 1 tablespoon grated onion - 1 tablespoon chopped fresh parsley - 3 tablespoons oil for frying

Instructions

1. Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce the heat to medium-low and simmer until almost tender
2. about 15 minutes. Add cod and continue to cook until cod and potatoes are both soft
3. about 5 more minutes. Drain well and transfer to a large mixing bowl. Add egg
4. butter
5. onion
6. and parsley; mash until well combined
7. then form into four patties. Heat oil in a large skillet over medium-high heat. Add patties and cook until golden brown
8. 3 to 5 minutes per side. Drain on paper towels before serving. Recipe Tip You can substitute salmon for cod if you would rather make salmon cakes.