



Fish Cakes with Green Peas and Horseradish -Garlic Relish

An excellent Monday night dinner that is both satisfying and nourishing.

Ingredients

- 2 large lemons (including lemon zest)
- ½ cup mayonnaise, divided
- ½ cup chopped green onion
- 2 tbsps. **Garlic Relish with Scapes**
- 1 tbsp. **Garlic & Horseradish Potato Seasoning** (or fresh horseradish)
- 3 tbsp. chopped fresh dill (or 1 tbsp. dry)
- 2 184 gr. cans tuna
- 1 cup Rice Krispie cereal ground fine (or bread crumbs)
- 1 large egg, lightly beaten
- 1 8 oz serving of frozen peas
- 2 tbsp olive oil



Directions

Grate enough lemon peel to measure 2 ½ tsps. Halve lemons; squeeze enough juice to measure ¼ cup. Mix peel, 2 tbsp lemon juice, mayonnaise, ¼ cup onion, relish, horseradish seasoning and 2 tbsp fresh dill in bowl. Set aside.

In medium bowl blend tuna, egg, remaining lemon juice, Rice Krispie cereal, ¼ cup onion and 1 tbsp. sauce. Season with salt and pepper. Shape into 3 ½" round cakes. Heat oil in nonstick skillet over medium heat, adding fish cakes; sauté until cooked through, about 2 minutes per side. Serve cakes with sauce and freshly steamed green peas.

Serves 4



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