

Cod & Pea Fritters



Serves 4

**Prep 20 mins
+ chilling**

Cooking 15 mins

Easy

Ingredients

380g cod fillet

1 tsp butter

500g leftover mashed potato (you can use ready-made, but make sure it's a firm variety) 140g peas, defrosted

1 tbsp mayonnaise or Greek yogurt

3 tbsp plain flour 3 tbsp

vegetable oil

cherry tomatoes and salad leaves, to serve

1. Cut the cod into chunks. Melt the butter in a non-stick pan and gently cook the cod until it starts to flake, about 5 mins. Flake the flesh into a bowl when it's cool enough, then season. If the potato is cold, mash it well before adding to the fish, along with the peas, and mayo or yogurt. Carefully mix everything together. Flour your hands, then shape the mixture into eight patties. Dust both sides in flour, then chill for at least 30 mins.
2. Heat the oil in a large frying pan over a medium heat. Fry the fishcakes in two batches for 3-4 mins each side, turning carefully with a fish slice, until golden and crisp. Serve warm with cherry tomatoes and salad leaves.