Plate Dream

# Thai Shrimp Cake Recipe – Easy Dinner Delight

Crispy Thai shrimp cakes with bright herbs, ready in minutes for a wholesome dinner.

| 15 min | 20 min | 35 min | 4 | Easy | Thai |
|---|---|---|---|---|---|
| Prep time | Cook time | Total time | Servings | Difficulty | Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 tbsp fresh Thai basil, chopped
- [ ] 2 tbsp fresh cilantro, chopped
- [ ] 1 tbsp lime juice
- [ ] 1/2 cup panko breadcrumbs
- [ ] 1 egg, lightly beaten
- [ ] 1 tsp red chili flakes
- [ ] Salt and pepper to taste

### For the Glaze

- [ ] 2 tbsp honey
- [ ] 1 tsp lime zest
- [ ] 1 tsp fish sauce (optional for umami)
- [ ] 1 tsp water

## Instructions

1. Finely chop the shrimp or pulse in a food processor until coarse; transfer to a bowl.
2. Add basil, cilantro, lime juice, chili flakes, egg, and breadcrumbs; mix gently until just combined.
3. Shape the mixture into 8 even patties, pressing lightly to hold together.
4. Heat oil in a skillet over medium-high heat; fry each cake 3-4 minutes per side until golden brown.
5. Meanwhile, whisk honey, lime zest, fish sauce, and water; drizzle over the cakes just before removing from heat.
6. Serve immediately with lime wedges and a side of sushi stacks or cucumber salad.

### Nutrition per serving

| 280 kcal | 24 g | 15 g | 12 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- For extra crunch, toast the panko breadcrumbs lightly before mixing.
- If you prefer less heat, reduce the chili flakes or omit them entirely.
- A sprinkle of toasted sesame seeds adds a nutty finish.