

Adapted from a recipe from [New Zealand Woman's Weekly](#).



Kumara and Fish Cakes

3 medium kumara (sweet potatoes), peeled and cubed
1 t salt
1/2 bag of baby spinach leaves
2 white fish fillets (We used Alaskan Cod)
3 scallions, finely chopped
1 red chili pepper, chopped with seeds removed
1 lemon, juiced and finely grated rind
1 egg, whisked
1/2 c of bread crumbs
Salt and pepper to taste

Preheat oven to 375F and cook fish fillets on greased, foil-lined baking sheet for 15-20 minutes (until flaky). Boil a pot of water with 1 t of salt. Add the kumara and cook until tender. Add the baby spinach and cook for an additional minute. Drain and mash thoroughly. Flake the fish into a bowl and mix in onions, red chili, lemon rind and juice. Mix the fish mixture with the mashed kumara. Form into six cakes and chill for 30 minutes.

Finally, whisk the egg in one bowl and place bread crumbs in another. Coat each cake with the egg and bread crumbs. Coat a griddle (or a frying pan) with cooking spray and cook the fish cakes on each side until browned (approximately 3-5 minutes per side). Serve with lemon wedges.