



Mini Catfish Cakes

Servings: **6 servings**

Catfish cakes are light and fresh. Use Japanese Panko crumbs to get a light and crispy crust. Serve with lemon wedges and tartar sauce.

Ingredients

1 pound catfish fillets
1 1/4 cups Japanese breadcrumbs, Panko crumbs
3 green onions, minced
2 large eggs, beaten
1/2 cup finely chopped red bell pepper
1/2 teaspoon salt
1/4 teaspoon fresh cracked black pepper
1/4 cup vegetable oil
Garnishes: Caper-Dill Sour Cream, fresh dill sprigs

Directions

Chop catfish into 1/4-inch pieces. Combine catfish, 3/4 cup breadcrumbs, and next 5 ingredients; gently stir until well blended. Shape mixture into 12 patties (about 1/4 cup each). Dredge patties in remaining 1/2 cup breadcrumbs.

Cook patties, in batches, in hot oil in a large nonstick skillet over medium heat 3 to 4 minutes on each side or until golden; drain on paper towels. Garnish, if desired.

1 1/4 cups fresh breadcrumbs may be substituted for the Panko crumbs, but you'll get a crisper crust with the Japanese Panko crumbs.

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