

# mini corn cakes with chicken salad

Wasabi is available in paste or powder form in the Asian section of most grocery stores and in Asian markets. In this recipe we have used the paste in the tube.

## CORN CAKES

2 teaspoons canola oil, plus extra oil for cooking  
2 cups corn kernels (fresh, canned or frozen, thawed)  
1/2 cup thinly sliced green onion  
1/3 cup all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon cracked black pepper  
3 eggs, lightly beaten  
Lemon slices and fresh cilantro, for serving

## CHICKEN SALAD

1 cup chopped cooked chicken  
1/3 cup finely chopped cucumber  
3 tablespoons egg mayonnaise  
1 tablespoon chopped fresh cilantro  
2 teaspoons lemon juice  
1 teaspoon wasabi paste  
salt and cracked black pepper

To make the chicken salad, combine the chicken, cucumber, mayonnaise, cilantro, juice, wasabi, salt and pepper in a medium bowl. Cover and refrigerate until ready to use.

To make the corn cakes, heat 2 teaspoons of the oil in a large frying pan over medium-high heat. Add the corn and green onion and cook, stirring occasionally, for about 3 minutes or until the green onion is softened. Put into a large bowl.

Add the remaining ingredients except for the lemon slices and cilantro, and stir to combine.

Heat the extra oil in a large frying pan over medium heat. Drop tablespoons of the corn mixture into the pan about 2 inches (5cm) apart. Cook for about 3 minutes on each side or until cooked and golden. Remove to a warm plate, cover and set aside. Repeat with remaining corn mixture, adding a little more oil to the pan if necessary.

Place the corn cakes on a serving platter and top with the chicken salad mixture. Garnish with lemon slices and cilantro.

**Make ahead:** The chicken salad can be made an hour ahead and stored, covered, in the refrigerator. The corn cakes are best made just before serving.

Makes about 18

