

# Easy Sri Lankan Fish Patties

## Crispy & Flaky Short Eats

Perfect homemade snack for tea time & special occasions

Homemade | Crispy | Tea Time Favorite



Homemade Baby-Friendly Recipes

Prep Time: 20 mins | Cook Time: 30 mins  
Servings: 10–12 patties | Difficulty: Medium

These easy Sri Lankan fish patties are one of my favorite homemade snacks. Crispy on the outside and packed with a flavorful filling inside, they're perfect for tea time or even as a quick snack.

From my experience, making them at home always feels more satisfying because you can adjust the flavors exactly how you like.

## Ingredients

Homemade | Sri Lankan Classic

- Boiled potatoes
- Canned fish (or fresh cooked fish)
- Onion
- Green chilies
- Curry leaves
- Black pepper
- Salt
- Bread crumbs
- Eggs

These simple ingredients come together to create a crispy outer layer and a soft, flavorful filling inside.

# How to Make Fish Patties

## Step 1 – Prepare the filling

- Boil the potatoes until soft and mash them well.
- Heat a pan and sauté onions, green chilies, and curry leaves until fragrant.
- Add the fish, salt, and black pepper, then mix everything together until well combined.



# How to Make Fish Patties

## Step 2 – Shape the patties

- Take a small portion of the mixture
- Shape it into round or oval patties
- Make sure they are not too thick or too thin
- Keep them evenly sized for even frying



Shaping fish patties evenly by hand

# How to Make Fish Patties

## Step 3 – Fry until golden and crispy

- Heat oil in a pan over medium heat
- Fry the patties until golden brown on both sides
- Turn gently to keep the shape intact
- Cook until the outside is crispy and the inside is soft



## Cooking Tips

Make sure the filling is not too wet, or the patties may break while frying

Use medium heat to fry evenly without burning the outside

From my experience, chilling the patties for 15–20 minutes before frying helps them hold their shape better

It's a simple homemade snack, but the crispy outside and flavorful filling make it truly special.

I hope you enjoy making and sharing these delicious fish patties with your family

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