Shrimp Cakes with Papaya and Mango Salsa

Ingredients:

For the Shrimp:
24 raw shrimp, peeled and de-veined
2 eggs
1 cup panko breadcrumbs
1/4 cup olive oil
2 tablespoons minced green onions
2 tablespoons minced capers
2 tablespoons lemon zest
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
1 teaspoon smoked paprika

For the salsa:
1 mango, peeled and finely chopped
1 papaya, peeled, seeded and finely chopped
1 jalapeno pepper, seeded and finely chopped
1 clove garlic, finely chopped
1/2 cup green onions, thinly sliced
1/2 cup red onion, finely chopped
1/4 cup lime juice
2 tablespoons olive oil
2 tablespoons fresh ginger, peeled and finely chopped
2 tablespoons fresh basil, finely chopped
2 tablespoons cilantro, finely chopped
Zest of one lime

Directions:

For the salsa:
1) Combine the salsa ingredients together in a bowl. Cover and refrigerate for a minimum of 2 hours.

For the shrimp:
2) Set your oven to 200 degrees.

3) Heat the olive oil in a frying pan over medium-high heat and line a baking tray with Parchment paper.

4) Add the shrimp ingredients to a food processor and pulse until the shrimp are chopped and all ingredients are incorporated together.

5) Form the shrimp mixture into 2-inch round patties, placing them on a plate until you're ready to cook them.

6) Carefully place the patties in the frying pan, and press them down slightly with the back of a spoon into the shape of a small cake. The oil may pop and splash onto your hands/arms so be prepared to use an oven mitt or have protection for your arms for this step.

7) Cook the shrimp cakes for 2 minutes, then turn them over and cook an additional 2 minutes. Transfer the cakes to the baking tray and place the tray in a 200 degree oven until the rest of the cakes are cooked.

8) Serve the shrimp cakes warm along with the salsa.