



NO ADDED GLUTEN

Cod "Hobo Pack"

with Corn, Potato & Spinach



30-40min



2 Servings

Hobo packs are a great way to steam fish and veggies without dirtying a pan. Parchment paper or foil wraps neatly around a bundle of cod, red potatoes, and fresh sweet corn, topped with a drizzle of oil, and salt and pepper.

What we send

- ears of corn
- red potatoes
- fresh chives
- lemon
- garlic
- baby spinach

What you need

- 2 tablespoons butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690.0kcal, Fat 27.0g, Proteins 36.0g, Carbs 85.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Place a rimmed baking sheet in oven to preheat. Place **2 tablespoons butter** in a small bowl to soften. Scrub **potatoes**, then slice into ¼-inch thick rounds. Shuck **corn**, then cut kernels from cobs. Place potatoes and corn in a medium saucepan along with **2 teaspoons salt** and enough cold water to cover by 1 inch.



4. Add cod & fold

Top each pile with **a piece of cod** and season with **salt** and **pepper**. Divide **seasoned butter** between the two packets. Fold foil or parchment over ingredients and pinch edges all around to seal completely.



2. Prep butter

Cover and bring **potatoes** and **corn** to a boil over high heat; once boiling, drain well. While potatoes and corn come to a boil, finely chop **chives**. Grate **½ teaspoon lemon zest**. Peel and grate **½ teaspoon garlic**. Into bowl with the **softened butter**, add lemon zest, garlic, half of the chives, and **a pinch each salt and pepper**; mash with a fork until combined.



5. Bake packets

Set packets on preheated baking sheet and roast on the center oven rack until **cod** is just cooked through and **potatoes** are tender, about 15 minutes. Let packets sit 5 minutes before opening.



3. Build packets

Cut 2 pieces of foil or parchment into 12- x -18" rectangles and lightly grease with **oil**. Divide **potatoes** and **corn** between the 2 sheets of foil or parchment (building in the center). Drizzle each packet with **2 teaspoons oil** and season with **a pinch each salt and pepper**.



6. Make salad & serve

Squeeze **½ tablespoon lemon juice** into a large bowl; whisk in **1 tablespoon oil**. Season to taste with **salt** and **pepper**. Cut remaining lemon into wedges. Right before serving, add **spinach** to dressing, tossing to coat. Carefully open packets, drizzle with **oil**, and top with **remaining chives**. Serve **spinach salad** alongside and **lemon wedges** for squeezing. Enjoy!