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Potato-Fish Cakes

with Slaw and Caper Aioli



30-40min



4 Servings

We all know that fish is great for us, but it can be polarizing at the dinner table. The solution: fish cakes. A sure-fire hit for fish-lovers and haters alike! Poached pollock is flaked into mashed potatoes (aka, discreetly camouflaged), along with Fresno chile and scallion whites. They're pan-fried to perfect golden-brown perfection and served with a creamy caper aioli and crunchy, vinegary s...

What we send

- scallions
- fresno chile
- yukon gold potatoes
- shredded cabbage blend
- red wine vinegar

What you need

- 2 large eggs
- all-purpose flour 1
- coarse kosher salt
- freshly ground pepper

Tools

- colander
- large pot
- large skillet
- potato masher or fork

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

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810.0kcal, Fat 56.3g, Proteins 34.2g, Carbs 45.0g



1. Boil potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a large pot and cover with water by 1 inch. Cover and bring to a boil. Reduce heat to medium-low and simmer, uncovered, until potatoes are barely tender, about 8 minutes.



4. Make fish cakes

Halve **chile**, remove stem and seeds; finely chop **2 tablespoons**. Add **scallion whites, 2 large eggs, ½ of chopped chile** (or less), **2 teaspoons salt**, and **a few grinds pepper** to **fish and potatoes**. Gently stir to incorporate. Form into 8 (4-inch) cakes (about ¾ cup each). Place **½ cup flour** on a plate. Dredge both sides of each cake in **flour**, tapping off exc...



2. Add pollock

After **potatoes** have cooked for about 8 minutes, add **pollock** to pot. Simmer together until fish is cooked through and flaky, about 4 minutes. Drain well, shaking out excess water. Transfer to a medium bowl and coarsely mash **potatoes** and **pollock** together with a potato masher or fork.



5. Fry cakes

Heat **¼-inch oil** in a large skillet over medium-high. When oil is shimmering, add **4 cakes** and cook until golden brown, 3-4 minutes per side. Transfer to a paper towel lined plate and sprinkle with **salt**. Repeat with **remaining cakes**, add more oil as needed.



3. Make slaw

Meanwhile, trim ends from **scallions**, then thinly slice, keeping whites and greens separate. In a medium bowl, whisk together **vinegar** and **⅓ cup oil**. Add **shredded cabbage** and **scallion greens** to dressing. Season with **salt** and **pepper**, and toss to combine.



6. Make aioli & serve

In a small bowl, combine **mayonnaise, capers**, and **as much or little of the remaining chopped chile**; season to taste with **salt** and **pepper**. Serve **cakes** alongside **slaw** and **aioli** for dipping. Enjoy!