



## Crispy Baked Cod Cakes

with Red Pepper Aioli & Salad



30-40min



2 Servings

If only one plate could summon all of the summertime feels, it would be this crispy fish cake. Tender, flaky cod is mixed with potatoes and shallots then coated in panko and baked until crusty and golden. It is served with a roasted red pepper aioli and a spinach salad tossed with pickled cucumbers and shallots for a light, refreshing side.

## What we send

- mayonnaise <sup>3,6</sup>
- baby spinach
- cod fillets <sup>4</sup>
- red pepper pesto <sup>7</sup>
- cucumber
- Yukon gold potato
- panko <sup>1,6</sup>
- shallot
- garlic

## What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar <sup>17</sup>

## Tools

- colander
- saucepan
- potato masher or fork
- 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

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 720kcal, Fat 30g, Carbs 51g, Proteins 36g



### 1. Boil potatoes & cod

Preheat oven to 425°F with rack in lower third. Peel **potato**; cut into 1-inch pieces. Place in a medium saucepan with enough water to cover by 1 inch. Cover; bring to a boil over high. Uncover, cook until barely tender. Add **cod** to potatoes; cook until cooked through, 4-5 minutes. Drain, shaking out excess water. Transfer potatoes and cod to a medium bowl.



### 4. Shape & bake cod cakes

Lightly brush a rimmed baking sheet with **oil**. In a shallow bowl, rub together **remaining panko** with **1½ teaspoons oil, a pinch of salt**. Form **cod mixture** into 4 (4-inch) cakes. Coat each side with panko, tapping off excess. Place cod cakes on baking sheet. Bake in the lower third of oven, flipping once, until golden-brown, 5-10 minutes per side (watch closely).



### 2. Pickle vegetables

Meanwhile, halve **cucumber** lengthwise (peel if desired); thinly slice crosswise. Peel and thinly slice **half of the shallot** into rings; finely chop remaining. In a medium bowl, combine **1 tablespoon vinegar, a pinch each salt and sugar, and a few grinds pepper**. Add cucumbers and shallot rings to pickling liquid; toss to combine. Let marinate until step 6.



### 5. Make aioli

Meanwhile, peel and finely chop **1 teaspoon garlic**. Transfer to a small bowl, then whisk in **mayonnaise, 1½ teaspoons vinegar, 3 tablespoons of the red pepper pesto, ½ teaspoon salt, and a few grinds pepper**; reserve for step 6.



### 3. Make cod cakes

Coarsely mash **potatoes** and **cod** together with a potato masher or fork. To the bowl with potatoes and cod, add **chopped shallots, 1 large egg yolk** (save white for own use), **2 tablespoons of the panko, 1 teaspoon salt, and a few grinds pepper**; stir to combine. Mixture will be wet; let sit for 5 minutes for panko to absorb excess liquid.



### 6. Finish salad & serve

To the bowl with **pickled cucumbers and shallots**, add **spinach** and **1 tablespoon oil**, and toss to combine. Serve **cod cakes** with **salad** and **aioli** on the side for dipping. Enjoy!