



## Crispy Baked Cod Cakes

with Red Pepper Aioli & Salad



30-40min



4 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
- Yukon gold potatoes
- panko <sup>1,6</sup>
- red pepper pesto <sup>7</sup>
- cucumber
- garlic
- cod fillets <sup>4</sup>
- shallot

## 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 590kcal, Fat 23g, Carbs 48g, Proteins 32g



### 1. Boil potatoes & cod

Preheat oven to 425°F with rack in lower third. Peel **potatoes**; cut into 1-inch pieces. Place in a large 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 **1 tablespoon oil**, **¼ teaspoon salt**. Form **cod mixture** into 8 (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 **2 tablespoons vinegar**, **¼ teaspoon 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

Peel and finely chop **1½ teaspoons garlic**. Transfer to a small bowl, then whisk in **mayonnaise**, **2 teaspoons vinegar**, **¼ cup red pepper pesto**, **¼ 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**, **¼ cup of the panko**, **1½ teaspoons salt**, and **several grinds of 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 **2 tablespoons oil**, and toss to combine. Serve **cod cakes** with **salad** and **aioli** on the side for dipping. Enjoy!