



LEMON DILL CRAB CAKES

with Garlic Parmesan Potatoes and Roasted Carrots



HELLO DILL

This aromatic herb has a distinctive flavor that pairs perfectly with seafood.

PREP: 5 MIN

TOTAL: 40 MIN

CALORIES: 830



Yukon Gold Potatoes



Baby Carrots



Dill



Sour Cream
(Contains: Milk)



Crab Cakes
(Contains: Fish, Shellfish, Eggs, Milk, Soy, Wheat)



Panko Breadcrumbs
(Contains: Wheat)



Garlic Powder



Lemon



Mayonnaise
(Contains: Eggs)



Parmesan Cheese
(Contains: Milk)



Chili Flakes

START STRONG

Ensure your veggies get extra-crispy by spreading them out as much as possible on the baking sheet in step 2. This will allow the heat to evenly circulate and make everything nice and browned.

BUST OUT

- Baking sheet
- Zester
- Small bowl
- Paper towels
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper
- Large pan

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic Powder **1 tsp** | **2 tsp**
- Baby Carrots **8 oz** | **16 oz**
- Lemon **1** | **2**
- Dill **¼ oz** | **½ oz**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Crab Cakes* **10 oz** | **20 oz**
- Chili Flakes **1 tsp** | **1 tsp**

* Crab Cakes are fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Slice **potatoes** into ½-inch-thick rounds (no need to peel).



4 FINISH VEGGIES

Once **carrots** and **potatoes** have roasted 25 minutes, remove baking sheet from oven and sprinkle potatoes with **Parmesan**. Return to oven until cheese melts and is lightly browned, 3-5 minutes.



2 ROAST VEGGIES

Toss **potatoes** on one side of a baking sheet with a large drizzle of **oil**, **garlic powder**, **salt**, and **pepper**. Toss **carrots** on other side of baking sheet with a drizzle of oil, salt, and pepper. Roast until tender and golden brown, about 25 minutes. (For 4 servings, use 2 baking sheets; roast potatoes on top rack and carrots on middle rack.)



5 SEAR CRAB CAKES

Place **panko** on a plate. Pat **crab cakes** dry with paper towels; gently press both sides into panko to coat. Season with **salt** and **pepper**. Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium heat. Working in batches if necessary, add crab cakes and cook until browned and crispy, 4-6 minutes per side.



3 MAKE LEMON DILL SAUCE

While veggies roast, zest and quarter **lemon**. (For 4 servings, zest 1 lemon; quarter both.) Roughly chop **dill**, removing any large stems. In a small bowl, combine **mayonnaise**, **sour cream**, half the **dill**, and **lemon zest** and **lemon juice** (to taste). Season with **salt** and **pepper**.



6 FINISH AND SERVE

Toss roasted **carrots** with a squeeze of **lemon juice** and a pinch of **chili flakes** (to taste). Divide between plates along with **crab cakes** and **potatoes**. Top crab cakes with **lemon dill sauce**; serve any extra sauce on the side for dipping. Garnish with remaining **dill** and serve with any remaining **lemon wedges** on the side.

AWESOME SAUCE

Try this creamy lemon-dill combo again with French fries or crispy chicken.

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