



# AIOLI-TOPPED CRAB CAKES





with Roasted Sweet Potatoes and a Cranberry Walnut Salad



**HELLO**  
AIOLI

The sauce so good, you'll want to put it on everything.  
(Like burgers or roasted potatoes!)

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 1120

-  Crab Cakes  
(Contains: Shellfish, Soy, Fish, Wheat, Milk, Eggs)
-  Hot Smoked Paprika
-  Dried Cranberries
-  Spring Mix Lettuce
-  Garlic
-  Sweet Potatoes
-  Walnuts  
(Contains: Tree Nuts)
-  Lemon
-  Mayonnaise  
(Contains: Eggs)
-  Fry Seasoning Blend

## START STRONG


Gently swirl the butter into your pan in step 5. This will not only help the crab cakes cook evenly but also ensure they get that rich flavor in every nook.

## BUST OUT

- Baking sheet
- Paper towels
- 2 Small bowls
- Medium bowl
- Large pan
- Zester
- Vegetable oil (4 tsp | 8 tsp)
- Sugar (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Fry Seasoning Blend 1 TBSP | 2 TBSP
- Dried Cranberries 1 oz | 2 oz
- Walnuts 1 oz | 2 oz
- Garlic 2 Cloves | 4 Cloves
- Lemon 1 | 2
- Mayonnaise 4 TBSP | 8 TBSP
- Hot Smoked Paprika  1 tsp | 2 tsp
- Crab Cakes 10 oz | 20 oz
- Spring Mix Lettuce 2 oz | 4 oz

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



# HelloFRESH



## 1 PREP

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 425 degrees. Cut **sweet potatoes** into 1-inch-thick wedges. Toss on a baking sheet with a large drizzle of **oil**, half the **fry seasoning**, and plenty of **salt** and **pepper**. Roast in oven until browned and tender, about 25 minutes.



## 4 SEAR CRAB CAKES

Gently pat **crab cakes** dry with a paper towel. Season all over with **salt**, **pepper**, and remaining **fry seasoning**. Rinse and wipe out pan used for walnuts. Heat a large drizzle of **oil** in same pan over medium heat. Add crab cakes and cook without disturbing until crisp and browned on bottom, 4-6 minutes.



## 2 START SALAD

Meanwhile, place **cranberries** in a small bowl. Cover with **hot water** and set aside. Place **1 TBSP sugar** and  $\frac{1}{4}$  **cup water** in a large nonstick pan; stir to combine. Heat over medium-high and toss in **walnuts**. Bring to a boil and cook, stirring occasionally, until nuts are coated in a sticky glaze, 3-4 minutes. Transfer to a plate.



## 5 FINISH CRAB CAKES AND MAKE DRESSING

Gently flip **crab cakes** and cook until lightly browned on other side, 2-3 minutes. Add **2 TBSP butter** to pan and swirl to coat crab cakes. Cook until browned, 1-2 minutes more. Remove from pan and place on paper towel to drain. Season with **salt** and **pepper**. In a medium bowl, combine a large drizzle of **olive oil**, a big squeeze of **lemon juice**, and a pinch of salt and pepper.



## 3 MAKE AIOLI

Grate or finely mince **garlic**. Zest 1 tsp zest from **lemon**, then cut into wedges. In a small bowl, combine **mayonnaise**, lemon zest, 1 TBSP lemon juice, and  $\frac{1}{4}$  **tsp paprika** (we sent more). Stir in garlic to taste. Season with **salt** and **pepper**. **TIP:** Give mixture another taste and add more lemon juice or seasoning if needed.



## 6 TOSS SALAD AND SERVE

Toss **lettuce**, **walnuts**, and **cranberries** (draining before adding) into bowl with **dressing**. Divide **crab cakes**, **potatoes**, and salad between plates. Dollop crab cakes with some of the **aioli**. Serve with remaining aioli on the side and remaining **lemon wedges** for squeezing over.

## CRABTIVATING!

Treat yourself to a seafood lover's delight.

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