















# CRAB CAKES PICCATA

## over Fresh Tagliatelle Pasta



**HELLO**  
**PICCATA**  
A traditional Italian sauce featuring  
lemon, butter, and capers

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 910

-  Lemon
-  Garlic
-  Roma Tomato
-  Capers
-  Chicken Stock Concentrate
-  Tagliatelle Pasta  
(Contains: Wheat, Eggs)
-  Shallot
-  Parsley
-  Panko Breadcrumbs  
(Contains: Wheat)
-  Flour  
(Contains: Wheat)
-  Crab Cakes  
(Contains: Fish, Shellfish, Wheat, Eggs, Milk, Soy)
-  Chili Flakes



## START STRONG

Fresh pasta cooks much more rapidly than the dried kind. Keep an eye on the tagliatelle—it may be ready sooner than you think. As always, the best way to tell if it's done is to taste.

## BUST OUT

- Large pot
- Zester
- 2 Small bowls
- Olive oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Large pan
- Baking sheet
- Strainer

## INGREDIENTS

Ingredient 2-person | 4-person

- Lemon 1 | 1
- Shallot ½ | 1
- Garlic 2 Cloves | 4 Cloves
- Parsley ¼ oz | ½ oz
- Roma Tomato 1 | 2
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Crab Cakes 10 oz | 20 oz
- Fresh Tagliatelle Pasta 9 oz | 18 oz
- Flour 1 tsp | 2 tsp
- Chicken Stock Concentrate 1 | 2
- Capers 1 oz | 2 oz
- Chili Flakes 1 tsp | 1 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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# HelloFRESH



**1 PREHEAT AND PREP**  
Wash and dry all produce. Bring a large pot of **salted water** to a boil. Preheat oven to 200 degrees. Zest 1 tsp zest from **lemon**, then halve. Squeeze 2 TBSP juice into a small bowl. Halve **shallot**. Peel and finely chop one half (save the other half for another use). Thinly slice **garlic**. Chop **parsley**. Cut **tomato** into small cubes.



**4 BOIL PASTA AND WHISK SAUCE**  
Once water boils, add **tagliatelle** to pot. Cook until just tender, about 2 minutes. Scoop out and reserve ½ cup **pasta cooking water**, then drain. Immediately pour reserved cooking water into bowl with reserved **2 TBSP lemon juice**, then add **1 tsp flour** (we sent more), **1 tsp lemon zest**, and **stock concentrate**. Whisk with a fork until smooth. Stir in **capers** and their juice.

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**2 TOAST PANKO**  
Heat a drizzle of **olive oil** in a large, preferably nonstick pan over medium heat. Add **panko** and a pinch of **salt**. Toast, stirring often, until golden brown, about 5 minutes. Remove from pan and set aside on a plate to cool.



**5 TOSS PASTA**  
Melt **1 TBSP butter** in pan used for crab cakes over medium-high heat. Stir in **garlic**, **chopped shallot**, and a pinch of **chili flakes** (if you like heat). Cook until fragrant, 30 seconds to 1 minute. Pour in **pasta water mixture**, bring to a boil, and cook until thickened, about 1 minute. Remove pan from heat and stir in another 1 TBSP butter. Gently stir in **tagliatelle** and half the **parsley**. Season with **salt** and **pepper**.



**3 BROWN CRAB CAKES**  
Heat a large drizzle of **olive oil** in same pan over medium heat. Add **crab cakes** and cook until browned on bottom, about 4 minutes. Flip and cook until browned on other side, about 4 minutes more. Transfer crab cakes to a baking sheet and place in oven to keep warm.



**6 FINISH AND SERVE**  
Place **tomato**, **panko**, and remaining **parsley** in another small bowl. Season with **salt** and **pepper**. Toss to combine. Divide **pasta** between plates or bowls and top with **crab cakes**. Scatter tomato mixture over top. Sprinkle with a drizzle of **olive oil** and **chili flakes** to taste.

## MAGICAL!

Crab cakes are a gem of the sea.

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