



LEMON AIOLI-TOPPED CRAB CAKES

with Fingerling Potatoes and an Arugula and Tomato Salad



HELLO CRAB CAKES

These bite-sized beauties are coated in panko and pan-fried with butter until crispy on the outside and tender on the inside.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 860



Grape Tomatoes



Garlic



Lemon



Mayonnaise
(Contains: Eggs)



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



Arugula



Scallions



Fingerling Potatoes



Smoked Paprika



Dijon Mustard



Panko Breadcrumbs
(Contains: Wheat)

START STRONG

Gently swirl the butter in the pan after adding it in step 4. This not only helps the crab cakes cook evenly, but also ensures they get rich flavor in every nook and cranny.

BUST OUT

- Zester
- Large pan
- Baking sheet
- Large bowl
- Small bowl
- Kosher salt
- Paper towels
- Black pepper
- Olive oil (3 tsp | 3 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Grape Tomatoes **4 oz** | **8 oz**
- Scallions **2** | **4**
- Garlic **2 Cloves** | **2 Cloves**
- Lemon **1** | **2**
- Fingerling Potatoes **12 oz** | **24 oz**
- Smoked Paprika **1 tsp** | **2 tsp**
- Mayonnaise **4 TBSP** | **8 TBSP**
- Dijon Mustard **2 tsp** | **4 tsp**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Crab Cakes* **10 oz** | **20 oz**
- Arugula **2 oz** | **2 oz**

* 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.** Quarter **tomatoes.** Trim and thinly slice **scallions.** Mince or grate **1 clove garlic** (we sent more). Halve **potatoes** lengthwise. Zest and halve **lemon** (halve both lemons for 4 servings).



2 ROAST POTATOES
Toss **potatoes** on a baking sheet with a large drizzle of **olive oil, paprika, salt,** and **pepper.** Arrange cut sides down. Roast on top rack until tender and slightly crispy, 20-25 minutes.



3 MAKE AIOLI
Meanwhile, in a small bowl, combine **mayonnaise, mustard, garlic,** half the **lemon zest,** and **lemon juice** to taste. Season with **salt.**



4 COAT AND COOK CRAB CAKES
Place **panko** on a plate; season with **salt** and **pepper.** Pat **crab cakes** dry with paper towels; gently press both sides into panko to coat. Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium heat. Add coated **crab cakes** and cook until golden brown on first side, 4-6 minutes. Add **1 TBSP butter** (2 TBSP for 4 servings), flip crab cakes, and cook until golden brown on other side, 4-6 minutes more.



5 MAKE SALAD
In a large bowl, toss together **tomatoes, scallions,** a drizzle of **olive oil,** half the **arugula** (all for 4 servings), a big squeeze of **lemon juice,** and remaining **lemon zest.** Season with **salt** and **pepper.**



6 SERVE
Divide **crab cakes, salad,** and **potatoes** between plates. Top crab cakes with **aioli.** Serve any remaining **aioli** on the side for dipping.

HOLY AIOLI

Loved this zesty condiment? Make it again as an alternative to tartar sauce.

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