



CRAB CAKES AND CHESAPEAKE-STYLE MAYO

with Garlic Toast and Charred Corn Salad



HELLO

CELERY SALT

This unique blend provides a floral, savory flavor to crab cakes' crispy coating.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 1050



Corn on the Cob



Ciabatta Bread
(Contains: Wheat)



Hot Smoked
Paprika



Celery Salt



Mayonnaise
(Contains: Eggs)



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



Roma Tomato



Lemon



Garlic Powder



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Mixed Greens

START STRONG

Charring your corn adds a smoky-sweet flavor—just be careful as the kernels cook in step 4. It's natural for them to pop a bit, so cover your pan, or use a splatter screen if you have one.

BUST OUT

- Zester
- Large bowl
- 2 Small bowls
- Kosher salt
- Large pan
- Black pepper
- Vegetable oil (for frying)
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Corn on the Cob **1 | 2**
- Roma Tomato **1 | 2**
- Ciabatta Bread **1 | 2**
- Lemon **1 | 2**
- Hot Smoked Paprika **1 tsp | 2 tsp**
- Garlic Powder **1 tsp | 2 tsp**
- Celery Salt **1 tsp | 1 tsp**
- Panko Breadcrumbs **½ Cup | 1 Cup**
- Sour Cream **2 TBSP | 4 TBSP**
- Mayonnaise **2 TBSP | 4 TBSP**
- Crab Cakes* **10 oz | 20 oz**
- Mixed Greens **2 oz | 4 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
Wash and dry all produce. Slice corn kernels off cob; discard cob. Dice tomato. Halve ciabatta (as if you were making a sandwich), then halve each piece again on a diagonal. Zest and halve lemon.



4 CHAR CORN AND MAKE GARLIC BUTTER
Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large, preferably nonstick, pan over medium-high heat. Add corn and cook, stirring, until charred, 5-6 minutes. **TIP:** If corn begins to pop, cover pan.) Turn off heat; transfer to a large bowl. Wipe out pan. Meanwhile, place **2 TBSP butter** (4 TBSP for 4) in a second small bowl; microwave until melted, 30 seconds. Stir in remaining **garlic powder**.

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2 SEASON PANKO AND MAKE SAUCE
In a small bowl, combine **paprika**, half the **garlic powder**, and half the **celery salt**. Spread half the spice mixture on a plate; mix in **panko**, **salt**, and **pepper**. To bowl with remaining spice mixture, stir in **sour cream**, **mayonnaise**, **lemon zest**, **2 tsp water** (4 tsp for 4 servings), a squeeze of **lemon juice**, **salt**, and **pepper**.



5 COOK CRAB CAKES
Heat a thin layer of **oil** in pan used for corn over medium heat. Add **crab cakes** and cook until golden brown and crispy, 4-5 minutes per side. (For 4 servings, you may need to work in batches.) **TIP:** Lower heat if crab cakes begin to brown too quickly.



3 COAT CRAB CAKES
Press **crab cakes** into **panko mixture**, making sure to coat all over. (It's okay if not all the panko sticks!)



6 FINISH AND SERVE
Meanwhile, brush **garlic butter** onto **ciabatta**; season with **salt** and **pepper**, then toast until browned. To bowl with **corn**, add **mixed greens**, **tomato**, a large drizzle of **olive oil**, and **lemon juice** to taste. Season with **salt** and **pepper**; toss to coat. Divide **crab cakes**, **salad**, and **garlic bread** between plates. Drizzle crab cakes with **sauce**.

DINNER WITH A TWIST

Want to totally transform this dish? Make a killer sandwich by filling garlic bread with crab cakes, sauce, and a bit of salad.

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