



CRAB CAKES WITH TARRAGON AIOLI over Garlic Herb Risotto with Lemony Zucchini Ribbons



HELLO TARRAGON

This tender herb is prized for its fresh flavor and sweet anise aroma.

PREP: 10 MIN

TOTAL: 55 MIN

CALORIES: 1100



Veggie Stock Concentrates



Garlic



Zucchini



Arborio Rice



Mayonnaise
(Contains: Eggs)



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



Yellow Onion



Lemon



Italian Seasoning



Tarragon



Panko Breadcrumbs
(Contains: Wheat)

START STRONG

Planning ahead? You can make the zucchini mixture in step 4 up to two hours in advance. The extra time will also allow the zucchini to soften and soak up the lemon marinade.

BUST OUT

- Small pot
- Zester
- Peeler
- Large pan
- Medium bowl
- Olive oil (2 TBSP | 4 TBSP)
- Butter (4 TBSP | 8 TBSP)
(Contains: Milk)
- Small bowl
- Paper towels
- Medium pan

INGREDIENTS

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

- Veggie Stock Concentrates **2** | **4**
- Garlic **4 Cloves** | **8 Cloves**
- Lemon **1** | **2**
- Zucchini **1** | **2**
- Yellow Onion **1** | **2**
- Arborio Rice **¾ Cup** | **1½ Cup**
- Italian Seasoning **1 TBSP** | **2 TBSP**
- Tarragon **¼ oz** | **½ oz**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Crab Cakes* **10 oz** | **20 oz**

* Crab is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

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1 PREP

Bring **4 cups water, stock concentrates, and salt** to a simmer in a small pot over low heat. **Wash and dry all produce.** Mince **garlic**. Zest and quarter **lemon**. Trim ends from **zucchini**. Using a peeler, shave lengthwise into ribbons, rotating until you get to the seedy core. Dice core. Halve, peel, and dice **onion**.



4 MARINATE ZUCCHINI AND MAKE AIOLI

Meanwhile, pick **tarragon leaves** from stems; discard stems and mince leaves. In a medium bowl, combine **zucchini ribbons**, juice from **2 lemon wedges**, a large drizzle of **olive oil**, and a pinch of **salt and pepper**. In a small bowl, combine **mayonnaise**, half the **lemon zest**, a squeeze of lemon juice, and a pinch of tarragon and remaining **garlic** (to taste). Season with salt and pepper.



2 START RISOTTO

Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **zucchini core** and **onion**. Cook, stirring, until softened, 1-2 minutes. Stir in **rice**, **2 TBSP butter**, half the **garlic**, and half the **Italian Seasoning**. Cook, stirring, until rice is translucent, 1-2 minutes.



5 COOK 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**. Once risotto has simmered for 20 minutes, heat a large drizzle of **olive oil** in a medium pan over medium-high heat. Add crab cakes and cook until browned and crispy, 4-6 minutes per side. Turn off heat; transfer to a paper-towel-lined plate.



3 SIMMER RISOTTO

Add **stock**, ½ cup at a time, to pan with **rice**, stirring after each addition. Allow rice to absorb most of stock before adding more. Repeat process until rice is al dente and creamy, about 30 minutes. (**TIP:** If you run out of stock before risotto is al dente, use hot water.) Turn off heat.



6 FINISH AND SERVE

Stir **2 TBSP butter** into pan with **risotto**; season with **salt, pepper**, and a pinch of remaining **Italian Seasoning**, if desired. Divide between bowls. Top with **crab cakes** and **zucchini ribbons** (discarding any liquid). Drizzle crab cakes with **aioli**. Garnish with remaining **lemon zest** and **tarragon**, if desired. Serve with any remaining lemon wedges on the side.

SOUR POWER

The citrus-spiked aioli balances the risotto's richness.

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