



# 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: 1110



Sweet Potatoes



Dried Cranberries



Garlic



Mayonnaise  
(Contains: Eggs)



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



Fry Seasoning



Walnuts  
(Contains: Tree Nuts)



Lemon



Hot Smoked Paprika



Mixed Greens

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

## INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Fry Seasoning 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
- 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.

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



# HelloFRESH



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



**4 SEAR CRAB CAKES** Gently pat **crab cakes** dry with paper towels; season all over with **salt**, **pepper**, and remaining **Fry Seasoning**. Heat a large drizzle of **oil** in pan used for walnuts 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 heat and toss in **walnuts**. Bring to a boil and cook, stirring occasionally, until nuts are coated in a sticky glaze, 3-4 minutes. Turn off heat; transfer to a plate. Rinse and wipe out pan.



**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 and cooked through, 1-2 minutes more. Turn off heat; transfer to a paper-towel-lined plate. 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 **lemon** until you have 1 tsp zest; quarter lemon. In a second small bowl, combine **mayonnaise**, **lemon zest**, **1 TBSP lemon juice**, and  $\frac{1}{4}$  **tsp paprika** (we sent more). Stir in **garlic** (to taste). Taste and season with **salt**, **pepper**, and more lemon juice and/or paprika.



**6 TOSS SALAD AND SERVE** Toss **mixed greens**, **walnuts**, and **cranberries** (draining before adding) into bowl with **dressing**. Divide **crab cakes**, **sweet potatoes**, and salad between plates. Dollop crab cakes with some of the **aioli**. Serve with remaining aioli on the side and any remaining **lemon wedges** for squeezing over.

## CRABTIVATING!

Treat yourself to a seafood lover's delight.

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