



CRAB CAKES UNDER A MEYER LEMON-DRESSED SALAD

with Fingerling Potatoes and Lemon Aioli



HELLO
CRAB CAKES
 Creamy, tender, and perfectly plump, these gems of the sea are ready to cook.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 720

-  Heirloom Grape Tomatoes
-  Scallions
-  Fingerling Potatoes
-  Mayonnaise (Contains: Eggs)
-  Crab Cakes (Contains: Shellfish, Wheat, Milk, Eggs)
-  Meyer Lemon
-  Garlic
-  Smoked Paprika
-  Dijon Mustard
-  Arugula

START STRONG

Gently swirl the butter in the pan after adding it in step 4. This will not only help the crab cakes cook evenly, but also ensure that they get that rich flavor in every nook.

BUST OUT

- Zester
- Large pan
- 2 Small bowls
- Large bowl
- Baking sheet
- Olive oil (4 tsp | 8 tsp)
- Oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Heirloom Grape Tomatoes **4 oz | 8 oz**
- Scallions **2 | 4**
- Garlic **1 Clove | 2 Cloves**
- Fingerling Potatoes **12 oz | 24 oz**
- Meyer Lemon **1 | 2**
- Smoked Paprika **1 tsp | 2 tsp**
- Mayonnaise **2 oz | 4 oz**
- Dijon Mustard **1 tsp | 2 tsp**
- Crab Cakes **10 oz | 20 oz**
- Arugula **1 oz | 2 oz**

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Finely chop **tomatoes**. Trim, then thinly slice **scallions**. Mince or grate **1 clove garlic** (we sent more). Cut **potatoes** in half lengthwise. Zest **lemon** until you have 1 tsp zest, then halve. Squeeze **2 TBSP juice** into a small bowl.



4 COOK CRAB CAKES

Heat **1 TBSP oil** in a large pan over medium heat (use a nonstick pan if you have one). Add **crab cakes** and cook until golden brown on bottom, about 4 minutes. Add **1 TBSP butter** to pan, flip crab cakes, and cook until golden brown on other side, about 4 minutes more.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with **1 TBSP olive oil** and **smoked paprika**. Season with **salt** and **pepper**. Roast in oven until tender and lightly crisped, 20-25 minutes.



5 MAKE SALAD

In a large bowl, toss together **tomatoes**, half the **scallions**, remaining **lemon juice** and **lemon zest**, a drizzle of **olive oil**, and half the **arugula** (use the rest as you like). Season with **salt** and **pepper**.



3 MAKE AIOLI

Stir together **mayonnaise**, **mustard**, half the **lemon zest**, half the **lemon juice**, and **garlic** in another small bowl. Season with **salt**.



6 PLATE AND SERVE

Divide **crab cakes** between plates, then arrange **salad** on top. Add **potatoes** to the side and dollop with **aioli**. Garnish with remaining **scallions** and serve.

MASTERPIECE!

Treat yourself to a seafood lover's delight.

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