



CREAMY POTATO COD CAKES

with Green Salad and Lemon Aioli



HELLO COD CAKES

Flaky fish held together by creamy mashed potatoes and coated with crispy breadcrumbs

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 580**



Yukon Gold Potatoes



Garlic



Cod
(Contains: Fish)



Cajun Spice



Arugula



Scallions



Lemon



Mayonnaise
(Contains: Eggs)



Panko Breadcrumbs
(Contains: Wheat)

START STRONG


Help your patties hold together by placing them in the fridge to chill. The extra time will allow them to firm up, letting them become perfectly crisp in the pan.

BUST OUT

- Peeler
 - Small bowl
 - Medium pot
 - Potato masher
 - Strainer
 - Shallow dish
 - Paper towel
 - Large pan
 - Oil (4 tsp | 8 tsp)
 - Medium bowl
 - Butter (1 TBSP | 2 TBSP)
- (Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Lemon 1 | 2
- Cod 11 oz | 22 oz
- Mayonnaise 2 TBSP | 4 TBSP
- Cajun Spice  1 TBSP | 2 TBSP
- Panko Breadcrumbs ½ Cup | 1 Cup
- Arugula 2 oz | 4 oz

HELLO WINE



PAIR WITH
Heuningby South Africa
Chenin Blanc, 2016

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 HelloFRESH



1 BOIL POTATOES

Wash and dry all produce. Peel potatoes, then cut into ½-inch cubes. Place in a medium pot with enough salted water to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 10-15 minutes. Drain.



4 SHAPE COD CAKES

Add cod to mashed potatoes in pot along with 2 tsp Cajun spice (we sent more). Stir to combine. Place panko in a shallow dish. Season with remaining Cajun spice, salt, and pepper. Using wet hands, shape cod mixture into 4 equally sized cakes. Press cakes into panko, turning to coat all over. TIP: Planning ahead? Let the cakes chill in the fridge until firm, 15-30 minutes.



2 PREP AND MAKE AIOLI

Trim, then finely chop scallions. Mince or grate garlic. Halve lemon; cut one half into wedges. Pat cod dry with a paper towel, then cut into ½-inch cubes. In a small bowl, combine mayonnaise, a pinch of garlic, and a squeeze of lemon. Season with salt, pepper, and more lemon and garlic (to taste, but save a little garlic for the potatoes). Set aside.



5 SEAR COD CAKES

Heat 1 TBSP oil in a large pan over medium-high heat (use a nonstick pan if you have one). Add cod cakes and cook until browned and crisped, 5-7 minutes per side, flipping them over carefully. TIP: Add another drizzle of oil if the pan seems dry.



3 MASH POTATOES

Melt 1 TBSP butter in pot used for potatoes over medium-low heat. Add scallions and remaining garlic. Cook, tossing, until scallions are softened and garlic is fragrant, 1-2 minutes. Return potatoes to pot and mash with a potato masher or fork until smooth. Season with salt and pepper. Remove from heat.



6 TOSS SALAD AND PLATE

Toss arugula, a drizzle of oil, and a squeeze of lemon juice in a medium bowl. Season with salt and pepper. Divide cod cakes between plates, then dollop with aioli. Serve with salad on the side and lemon wedges for squeezing over.

HOT CAKES!

All crunchy on the outside,
tender and warm on the inside

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