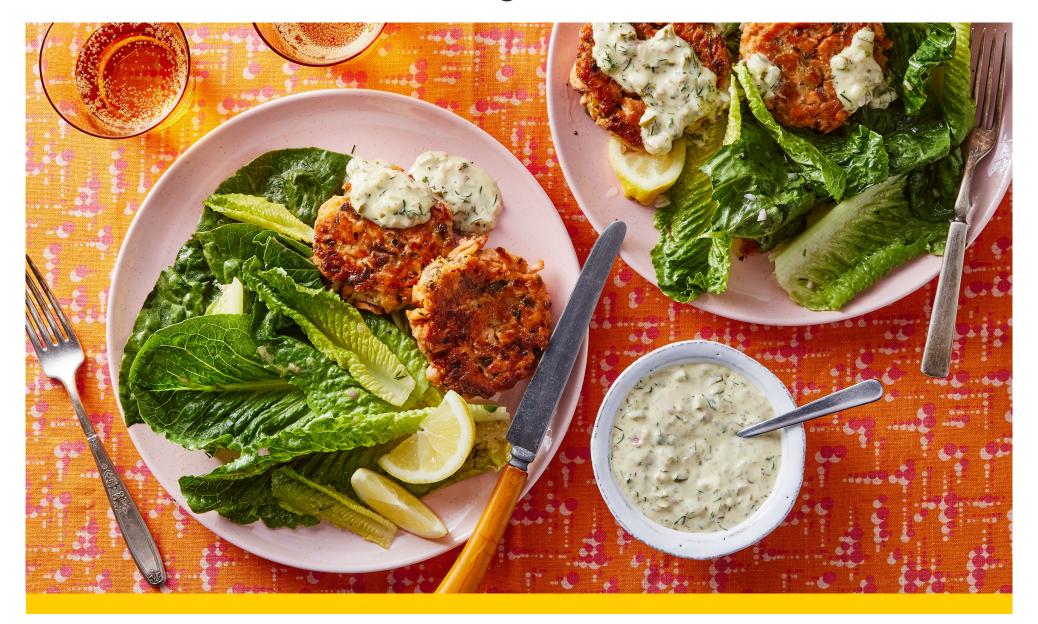
MARLEY SPOON



Cod Cakes with Homemade Remoulade

& Herbed Salad





Move over crab cakes-it's cod's time to shine! Protein rich cod combines with a sweet, textured mixture of mayo, mustard, panko, and lemon zest to bind it all together. Dip each savory bite of cod cake in a creamy remoulade with chopped pickles, shallot, and capers for briny zip. A simple vinaigrette tops crunchy romaine leaves for a refreshing salad to complement the flavor-packed cod cakes.

What we send

- 10 oz pkg cod filets 4
- 1 shallot
- 1 oz capers ¹⁷
- 3½ oz dill pickles
- 1/4 oz fresh dill
- 1 lemon
- 1 romaine heart
- 1 oz panko ¹
- 2 (1/4 oz) Dijon mustard
- 2 oz mayonnaise ^{3,6}

What you need

- sugar
- · olive oil
- kosher salt & ground pepper
- 1 large egg yolk ³
- unsalted butter⁷

Tools

- microwave
- · microplane or grater
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 62g, Carbs 27g, Protein 33g



1. Cook cod

Pat **cod** dry. Place on a microwave-safe plate; cover with plastic wrap. Microwave until cod is barely opaque and just able to flake, 1-3 minutes (check every 15 seconds after 1 minute as microwaves vary). Refrigerate while prepping remaining ingredients.



2. Prep ingredients

Finely chop shallot, capers, half of the pickles (save rest for own use), and dill fronds and tender stems, keeping ingredients separate.

Finely grate zest of ½ the lemon; squeeze 1 tablespoon plus 1 teaspoon lemon juice. Cut remaining lemon into wedges. Separate lettuce leaves, tearing any large leaves in half.



3. Make vinaigrette

In a small bowl, whisk together half of the mustard, 1 tablespoon each of shallot and lemon juice, and 1 teaspoon each of dill and sugar.

Gradually whisk in **3 tablespoons oil**; season to taste with **salt** and **pepper**.



4. Make remoulade

In a small bowl, combine **mayonnaise** and **remaining mustard**; transfer **1 tablespoon** to a large bowl and set aside.

Gradually whisk 2 tablespoons oil into remaining mixture. Stir in pickles, 1 tablespoon each of shallot and capers, and 1 teaspoon each of lemon juice and dill; set aside.



5. Make cod cakes

Into large bowl with reserved mayomustard mixture, add panko, lemon zest, 1 large egg yolk, and remaining shallot, capers, and dill.

Flake **cod** in large pieces into bowl; season to taste with **salt** and **pepper**. Gently mix until combined, keeping cod in relatively large flakes. Using wet hands, divide mixture into 4 (¾-inch) thick cakes.



6. Cook & serve

In a medium nonstick skillet, heat 1 tablespoon each of oil and butter over medium heat. Add cod cakes and cook until golden-brown, 3-4 minutes per side; transfer to a plate. In a large bowl, toss lettuce with vinaigrette; season to taste with salt and pepper.

Serve cod cakes with tartar sauce, lemon wedges, and salad. Enjoy!