

Cod Burgers with Seasoned Fries

Featured in Martha's 100th Cookbook



45min



2 Servings

What we send

- 10 oz pkg cod filets ²
- 2 (2 oz) mayonnaise ^{1,4}
- 1 oz panko ⁵
- 1 oz capers
- ¼ oz fresh chives
- 2 (¼ oz) Dijon mustard
- 1 red onion
- 2 potatoes
- ¼ oz seafood seasoning
- 2 artisan buns ^{1,3,4,5}
- 1 romaine heart
- garlic

What you need

- neutral oil
- kosher salt & ground pepper
- large egg ¹

Tools

- rimmed baking sheet
- large nonstick skillet

Allergens

Egg (1), Fish (2), Milk (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Preheat oven to 425° F with a rack in the upper and lower thirds. Cut potatoes into ½-inch thick fries.

Pat cod fillets very dry and cut into ¼-inch pieces. Finely chop capers. Zest lemon and cut into wedges. Finely chop chives. Finely grate ¾ teaspoon garlic.

4. Make tartar sauce

In a medium bowl, combine remaining mayo, garlic, capers, and lemon zest. Season to taste with salt and pepper.

Thinly slice half of the red onion and remove two leaves from romaine heart. Tear leaves in half for the sandwiches. Thinly slice the remaining lettuce

In a small bowl, mix 2 tablespoons vinegar, 2 tablespoons oil, and season with salt and pepper.

2. Make fish mixture

In a medium bowl, combine chopped cod, dijon mustard, 1 packet of mayo, panko, 1 egg, 2 teaspoons of the chopped capers, half of the lemon zest, chives, ½ teaspoon of the grated garlic, ½ teaspoon salt, and a few grinds of pepper. Mix until well combined and set aside in the fridge for 20 minutes.

5. Cook buns and burgers

Cut buns in half and drizzle cut sides with oil. Heat a large nonstick skillet over medium high and add buns. Cook until toasted and golden brown, 1–2 minutes. Transfer to plates.

Divide fish mixture in half and form into two patties. Heat ¼ inch oil in same skillet over medium high and add fish cakes. Cook until deeply browned, 2-4 minutes per side.

3. Make fries

Transfer potatoes to a rimmed baking sheet and drizzle with oil, salt, and pepper. Bake on lower oven rack until deeply browned on the bottom, 20–25 minutes. Flip potatoes and return to oven until crispy, about 15 minutes more.

Sprinkle seafood seasoning over the fries and toss until evenly coated in the spice.

6. Finish

Transfer fish cakes to a rimmed baking sheet and finish cooking on upper oven rack, 5–8 minutes.

Spread sauce on cut sides of buns and top with fish cake, onions, lettuce, and a squeeze of lemon if desired. Toss chopped lettuce with dressing until evenly coated. Serve sandwiches alongside with fries. Enjoy!