



Crispy Baked Cod Cakes

with Red Pepper Aioli & Salad



30-40min



2 Servings

If only one dish could summon all of the summertime feels, it would be these crispy fish cakes. Tender, flaky cod is mixed with chopped potatoes and shallots, then coated in panko and baked until golden and crusty. The cakes are served with roasted red pepper aioli and a spinach salad tossed with lightly pickled vegetables.

What we send

- 1 Yukon gold potato
- 10 oz cod fillets ⁴
- 1 cucumber
- 1 shallot
- 2 oz panko breadcrumbs ^{1,6}
- garlic (use 1 large clove)
- 2 oz mayonnaise ^{3,6}
- 4 oz red pepper pesto ⁷
- 3 oz baby spinach

What you need

- white wine vinegar ¹⁷
- sugar
- kosher salt & pepper
- large egg ³
- neutral oil, such as canola

Tools

- saucepan
- colander
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 700kcal, Fat 35g, Carbs 52g, Proteins 36g



1. Boil potatoes & cod

Preheat oven to 425°F with a rack in the lower third. Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan with enough water to cover by 1 inch. Cover and bring to a boil over high. Uncover and cook until barely tender, about 8 minutes. Add **cod** to potatoes; simmer until cooked through, 4-5 minutes. Drain, shaking out excess water. Transfer potatoes and cod to a medium bowl.



4. Shape & bake cod cakes

Lightly brush a rimmed baking sheet with **oil**. In a shallow bowl, combine **remaining panko**, **1½ teaspoons oil**, and a **pinch of salt**. Form **cod mixture** into 4 (4-inch) cakes. Coat each side with panko, tapping off excess. Place **cod cakes** on baking sheet. Bake in the lower third of oven, flipping once, until golden brown, 5-10 minutes per side (watch closely, as ovens vary).



2. Pickle vegetables

Meanwhile, halve **cucumber** lengthwise (peel, if desired), and thinly slice crosswise. Peel and thinly slice **half of the shallot** into rings; finely chop remaining. In a medium bowl, combine **2 tablespoons vinegar** and **¼ teaspoon sugar**; season to taste with **salt** and **pepper**. Add cucumbers and shallot rings to pickling liquid; toss to combine. Let marinate until step 6.



5. Make aioli

Meanwhile, peel and finely chop **1 teaspoon garlic**. Transfer to a small bowl, then whisk in **mayonnaise**, **1½ teaspoons vinegar**, **3 tablespoons of the red pepper pesto**, **¾ teaspoon salt**, and a **few grinds pepper**.



3. Make cod cakes

Coarsely mash **potatoes** and **cod** together with a potato masher or fork. Add **chopped shallots**, **1 large egg yolk** (save white for own use), **2 tablespoons of the panko**, **1 teaspoon salt**, and a **few grinds pepper**; stir to combine. Mixture will be wet; let sit for 5 minutes, to allow panko to absorb excess liquid.



6. Finish salad & serve

To the bowl with **pickled cucumbers and shallots**, add **spinach** and **1 tablespoon oil**, and toss to combine. Serve **cod cakes** with **salad** and **aioli** on the side, for dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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