



Baked Cod & Scalloped Potatoes

with Lemony Arugula Salad



30-40min



2 Servings

Gremolata is an Italian condiment that combines finely chopped herbs, garlic and lemon zest. It's traditionally made with parsley—but here we swap in aromatic basil, which adds a sweet, light anise flavor. This fresh topping perks up the flaky baked cod and decadent scalloped potatoes.

What we send

- 2 (¾ oz) pieces Parmesan ⁷
- 1 russet potato
- 2 pkts cream cheese ⁷
- 1 lemon
- ¼ oz fresh basil
- 10 oz cod fillets ⁴
- 3 oz arugula

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- box grater or microplane
- medium ovenproof skillet

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

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 39g, Carbs 45g, Proteins 40g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Coarsely grate **all of the Parmesan**, if necessary. Peel **potato**, then slice into ¼-inch thick rounds. Combine **cream cheese** and **1 cup water** in a medium ovenproof skillet over medium-high. Whisk until cream cheese is melted, 1-2 minutes. Season to taste with **salt** and **pepper**.



4. Bake cod

Pat **cod** dry. Place cod on top of **potatoes**, drizzle lightly with **oil**, and season to taste with **salt** and **pepper**. Bake until potatoes are golden and cod is cooked through, 8-10 minutes.



2. Bake scalloped potatoes

Add **potatoes** to skillet in an even layer (potatoes won't be completely submerged). Bring to a boil. Reduce heat to medium, cover, and cook until slightly thickened (sauce will look curdled), about 5 minutes. Top with **Parmesan**. Bake scalloped potatoes on top oven rack until barely golden, about 10 minutes. Leave oven on.



5. Make salad

Meanwhile, squeeze **1 tablespoon lemon juice** into a medium bowl, then cut **any remaining lemon** into wedges. Add a **pinch of sugar** then whisk **2 tablespoons oil** into the bowl; season with **salt**. Add **arugula** to bowl and toss to combine.



3. Make basil gremolata

Meanwhile, finely grate **¼ teaspoon lemon zest** into a small bowl. Reserve lemon for step 5. Finely chop **¼ teaspoon garlic**. Pick **basil leaves** from stems; discard stems and finely chop leaves. Add **garlic, basil**, and **1½ tablespoons oil** to bowl with zest. Season to taste with **salt** and **pepper**, then stir to combine. Reserve for step 6.



6. Serve

Transfer **scalloped potatoes** and **baked cod** onto plates. Spoon **gremolata** over cod, and drizzle lightly with **oil**. Serve **arugula salad** and **lemon wedges** alongside. Enjoy!