



Crispy Baked Cod Cakes

with Red Pepper Aioli & Spinach Salad



30-40min



2 Servings

If only one dish could summon all of the feels, it would be these crispy fish cakes. Tender, flaky cod is mixed with chopped potatoes and onions, 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 pkg cod fillets ²
- 1 cucumber
- 1 medium red onion
- 2 oz panko ³
- garlic
- 2 oz mayonnaise ^{1,4}
- 4 oz roasted red pepper pesto ⁵
- 3 oz baby spinach

What you need

- white wine vinegar (or apple cider vinegar)
- sugar
- kosher salt & ground pepper
- 1 large egg yolk ¹
- neutral oil

Tools

- medium saucepan
- potato masher or fork
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 46g, Carbs 59g, Protein 37g



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 mixture, tapping off excess. Place **cod cakes** on baking sheet. Bake on lower oven rack, flipping halfway through, 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. Thinly slice **½ cup onions** into rings (save rest for own use). In a medium bowl, combine **2 tablespoons vinegar** and **¼ teaspoon sugar**, season to taste with **salt** and **pepper**. Add cucumbers and ¼ cup onion rings to pickling liquid; toss to coat. Let marinate until step 6.



5. Make aioli

Meanwhile, finely chop **1 teaspoon garlic**. Transfer to a small bowl, then whisk in **mayonnaise**, **3 tablespoons red pepper pesto**, **1½ teaspoons vinegar**, **⅛ teaspoon salt**, and **a few grinds of pepper**.



3. Make cod cakes

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



6. Finish salad & serve

Add **spinach** and **1 tablespoon oil**; toss to combine to bowl with **pickled cucumbers and onions**. Serve **cod cakes** alongside **salad** with **aioli** on the side for dipping. Enjoy!