

# Maryland-Style Cod Cake Sandwiches

*with Tartar Sauce & Red Cabbage Slaw*

The Chesapeake Bay region is famous for its seafood dishes, often rich with the warm, zippy flavors of bay leaf, celery, nutmeg, cayenne pepper and more. For dinner tonight, we're serving classic fish cakes (made with flaky cod) on soft potato buns, layered with a refreshing, crunchy slaw and dolloped with tangy-sweet tartar sauce. (Before shaping your cakes, be sure to let the mixture stand for a few minutes. This allows the ingredients—including eggs and finely ground matzo—to bind together, keeping the cakes intact as they cook.)



## Blue Apron Wine Pairings

Point Concepción Rosé of Syrah, 2015



## Ingredients

2 Cod Fillets  
2 Farm Eggs  
2 Potato Buns  
2 Scallions  
½ Pound Red Cabbage

### Knick Knacks

3 Tablespoons Mayonnaise  
2 Tablespoons Red Wine Vinegar  
1 Tablespoon Sweet Pickle Relish  
⅓ Cup Matzo Meal  
2 Teaspoons Chesapeake Spice Blend  
(Ground Bay Leaf, Ground Celery Seeds, Mustard Powder, Ground Black Pepper, Ground Nutmeg, Ground Cayenne Pepper & Ground Cinnamon)

**Makes:** 2 servings | **Calories:** about 720 per serving  
**Prep Time:** 5 minutes | **Cook Time:** 25–35 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/892](https://blueapron.com/recipes/892)

Recipe #892



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## Cook & flake the cod:

Pat the **cod fillets** dry with paper towels; season with salt and pepper on both sides. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned fillets and cook 2 to 3 minutes per side, or until lightly browned and cooked through. Transfer to a large bowl. Using 2 forks, flake the cooked fillets into small pieces. Rinse and wipe out the pan.

2



## Prepare the ingredients:

While the cod cooks, wash and dry the fresh produce. Halve the buns. Cut out and discard the cabbage core; thinly slice the leaves. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops.

3



## Make the slaw & tartar sauce:

In a large bowl, combine the **cabbage**, **white bottoms of the scallions**, **vinegar** and **half the mayonnaise**. Toss to coat; season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes. While the slaw marinates, in a small bowl, combine the **pickle relish** and **remaining mayonnaise**; season with salt and pepper to taste.

4



## Form the cod cakes:

While the slaw continues to marinate, drain off and discard any liquid from the bowl of **flaked cod**. Add the **eggs**, **matzo meal**, **spice blend** and **all but a pinch of the green tops of the scallions**; season with salt and pepper. Using your hands, gently mix to combine. Let the mixture stand for 5 minutes, then form into two  $\frac{3}{4}$ -inch-thick cakes. Transfer to a plate.

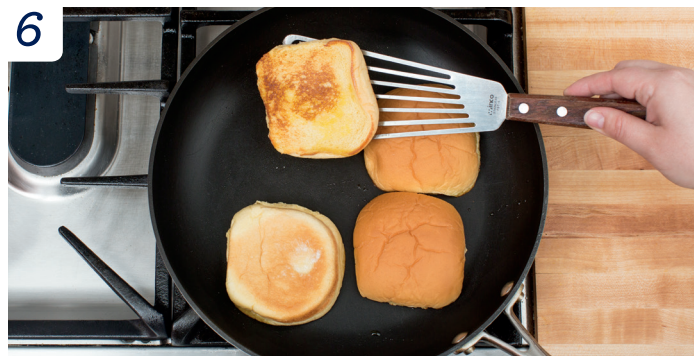
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## Cook the cod cakes:

In the pan used to cook the cod, heat 2 teaspoons of olive oil on medium-high until hot. Carefully add the **cod cakes** and cook 3 to 4 minutes per side, or until golden brown and cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper. Set aside in a warm place. Wipe out the pan.

6



## Toast the buns & plate your dish:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **buns**, cut sides down, and toast 1 to 2 minutes, or until golden brown and heated through. Transfer to a work surface. Divide some of the **slaw** (you will have extra) between the toasted bun bottoms. Top with the **cooked cod cakes** and some of the **tartar sauce**. Complete the sandwiches with the bun tops. Divide between 2 dishes. Serve with the **remaining slaw** on the side. Garnish with the **remaining green tops of the scallions**. Enjoy!