

# Seared Cod & Potato Salad

*with Radishes, Crispy Capers & Marinated Cucumber*

The classic pairing of fried fish and potato salad makes for perfect summer fare. Alongside flaky, golden cod fillets, our sophisticated salad showcases red potatoes, along with crunchy radishes and celery. We're garnishing it all with slices of cucumber (marinated with sherry vinegar and fresh dill) and—for delicious pops of texture and flavor—pan-fried capers. Enjoy, chefs!

## Blue Apron Wine Pairings

Pax White Wine Blend, 2015

Benziger Sauvignon Blanc, 2015



## Ingredients

- 2 Cod Fillets
- 3 Radishes
- 2 Scallions
- 2 Stalks Celery
- 1 Cucumber
- ½ Pound Red Potatoes
- 1 Bunch Dill

## Knick Knacks

- 3 Tablespoons All-Purpose Flour
- 1 Tablespoon Capers
- ¼ Cup Sherry Vinegar
- ¼ Cup Sour Cream

**Makes:** 2 servings | **Calories:** about 500 per serving

**Prep Time:** 15 minutes | **Cook Time:** 15–25 minutes





1



## Prepare the ingredients & marinate the cucumber:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut the potatoes into ¼-inch-thick rounds. Cut off and discard the root ends of the scallions; thinly slice on an angle. Thinly slice the celery on an angle. Cut off and discard the ends of the radishes; halve crosswise, then slice lengthwise into ¼-inch-thick wedges. Pick the dill leaves off the stems; discard the stems. Very thinly slice the cucumber into rounds; place in a medium bowl with ¾ of the dill and ¾ of the vinegar. Drizzle with olive oil and toss to combine; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes.

2



## Cook the potatoes:

While the cucumber marinates, add the **potatoes** to the pot of boiling water and cook 10 to 12 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot.

3



## Fry the capers:

While the potatoes cook, place a paper towel on a work surface; spread the **capers** on top. Using a second paper towel, gently pat or roll the capers dry. In a medium pan (nonstick if you have one), heat a thin layer of oil on medium-high until hot. Add the dried capers and cook, stirring occasionally, 1 to 2 minutes, or until crispy. Using a slotted spoon or spatula, carefully transfer the fried capers to a paper towel-lined plate and set aside in a warm place. Carefully discard the oil and wipe out the pan.

4



## Coat & cook the cod:

While the potatoes continue to cook, place the **flour** on a plate. Pat the **cod fillets** dry with paper towels; season with salt and pepper on both sides. Coat 1 side of each seasoned fillet in the flour (tapping off any excess). In the pan used to fry the capers, heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a pinch of flour sizzles immediately when added to the pan, add the coated cod, coated sides down. Cook 3 to 5 minutes on the first side, or until golden brown and crispy. Flip and cook 1 to 2 minutes, or until cooked through. Remove from heat.

5



## Make the potato salad:

To the pot of **cooked potatoes**, add the **sour cream**, **scallions**, **celery**, **radishes** and **remaining vinegar**. Stir to thoroughly combine; season with salt and pepper to taste.

6



## Plate your dish:

Divide the **potato salad** and **cooked cod** between 2 plates. Top with some of the **marinated cucumber** (you will have extra). Garnish with the **fried capers** and **remaining dill**. Serve with the **remaining marinated cucumber** on the side, if you'd like. Enjoy!