

Brown Butter Cod

with Corn, Shishito Peppers & Purple Potatoes

In tonight's colorful, seasonal recipe, we're basting our cod with a simple brown butter sauce, balanced with a splash of sherry vinegar. This sauce also dresses a hearty side of sautéed vegetables—including delicious shishito peppers. A Japanese variety, shishitos (which tend to be mild, but can be hot!) add incredibly satisfying texture to the dish, completed by the herbaceous lift of fresh oregano.

Blue Apron Wine Pairings

Château Les Girards Bordeaux White, 2015
Goodchild Vineyard Chardonnay, 2014



Ingredients

- 2 Cod Fillets
- 3 Cloves Garlic
- 2½ Ounces Shishito Peppers
- 1 Ear of Corn
- ¾ Pound Purple Potatoes
- 1 Bunch Oregano

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Sherry Vinegar
- 1 Shallot

Makes: 2 servings | **Calories:** about 590 per serving
Prep Time: 15 minutes | **Cook Time:** 25–35 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Cut the potatoes into ¼-inch-thick rounds. Cut off and discard the stem ends of the peppers; halve the peppers on an angle. Peel and mince the garlic and shallot. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cob; discard the cob. Pick the oregano leaves off the stems; discard the stems.

2



Cook the potatoes:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **potatoes** in a single, even layer; season with salt and pepper. Cook 5 to 7 minutes on the first side, or until browned. Flip and season with salt and pepper. Cook 3 to 5 minutes, or until browned and tender. Transfer to a large bowl and set aside in a warm place. Wipe out the pan.

3



Cook the peppers:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **peppers** and cook, stirring occasionally, 2 to 3 minutes, or until browned and softened; season with salt and pepper. Transfer to the bowl of **cooked potatoes**. Wipe out the pan.

4



Cook the corn:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **shallot**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Add the **corn**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened. Add **half the oregano** and cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Transfer to the bowl of **cooked potatoes and peppers**. Rinse and wipe out the pan.

5



Cook the cod & make the brown butter sauce:

Pat the **cod fillets** dry with paper towels; season with salt and pepper on both sides. In the same pan, heat the **butter** and 2 teaspoons of olive oil on medium-high until melted and hot. Add the seasoned fillets and cook 2 to 3 minutes on the first side, or until browned. Flip and add the **vinegar** (be careful, as the vinegar may splatter). Cook, occasionally spooning the sauce over the fillets, 1 to 2 minutes, or until thoroughly coated and cooked through. Transfer the cooked fillets to a plate, leaving the sauce in the pan.

6



Dress the vegetables & plate your dish:

Add the **brown butter sauce** to the bowl of **cooked vegetables**. Toss to thoroughly coat; season with salt and pepper to taste. Divide the dressed vegetables between 2 dishes. Top with the **cooked cod fillets**. Garnish with the **remaining oregano**. Enjoy!