

Crispy Cod & Roasted Corn on the Cob

with Mashed Purple Potatoes, Marinated Cucumbers & Basil Butter

Chefs, garnishes aren't just for decoration. In this warm-weather recipe, we're elevating some everyday favorites with a pair of garnishes that pack serious punch. First, we're marinating salt and pepper cucumber—a specialty variety with incredible crunch and a beautiful pale hue—in a bit of vinegar and garlic to top crisp, golden-brown cod. Then, we're mixing butter with fresh basil and using it to adorn two delicious sides: stunning mashed purple potatoes and corn on the cob, roasted with a little garlic.

Blue Apron Wine Pairings

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



Ingredients

- 4 Cod Fillets
- 1 Farm Egg
- 1 Cup Panko Breadcrumbs
- 2 Cloves Garlic
- 2 Ears of Corn
- 2 Salt and Pepper Cucumbers
- 1½ Pounds Purple Potatoes
- 1 Bunch Basil

Knick Knacks

- 4 Tablespoons Butter
- 2 Tablespoons Champagne Vinegar
- ¼ Cup All-Purpose Flour

Makes: 4 servings | **Calories:** about 620 per serving
Prep Time: 15 minutes | **Cook Time:** 20–30 minutes

1



Prepare the ingredients & marinate the cucumbers:

Preheat the oven to 450°F. Wash and dry the fresh produce. Remove the butter from the refrigerator to soften. Heat a medium pot of salted water to boiling on high. Peel and finely chop the garlic; smash with the side of your knife until it resembles a paste (or use a zester). Large dice the potatoes. Remove and discard the corn husks and silks; halve the cobs. Pick the basil off the stems; discard the stems. Thinly slice the cucumbers into rounds; place in a bowl with the **vinegar** and **half the garlic paste**. Season with salt and pepper to taste. Set aside to marinate, stirring occasionally.

2



Cook & mash the potatoes:

Add the **potatoes** to the pot of boiling water. Cook 12 to 14 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, stir in **¼ of the butter** and **1 tablespoon of olive oil**. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

3



Roast the corn:

While the potatoes cook, place the **corn** on a large piece of foil; rub with the **remaining garlic paste**. Drizzle with olive oil and **1 tablespoon of water**; season with salt and pepper. Toss to coat. Tightly wrap the foil around the seasoned corn to completely seal; carefully place directly onto the oven rack. Roast 14 to 16 minutes, or until tender. Carefully remove from the oven; transfer to a plate.

4



Bread the cod:

While the corn roasts, crack the **egg** into a medium bowl; beat until smooth. Place the **flour** and **breadcrumbs** in 2 large bowls. Pat the **cod** dry with paper towels; season both sides with salt and pepper. Working 1 fillet at a time, thoroughly coat the cod in the flour (tapping off any excess), then in the egg (letting the excess drip off), then in the breadcrumbs (pressing to adhere). Transfer to a plate.

5



Cook the cod:

While the corn continues to roast, in a large pan (nonstick, if you have one), heat a thin layer of oil on medium until hot. Once the oil is hot enough that a few breadcrumbs sizzle immediately when added to the pan, add the **breaded cod**. 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.

6



Make the basil butter & plate your dish:

In a bowl, combine the **remaining butter** and **basil** (tearing just before adding). Using a fork, mash and stir until well combined; season with salt and pepper to taste. Carefully unwrap the **roasted corn**. Divide the **cooked cod**, **mashed potatoes** and corn between 4 plates. Drain the **marinated cucumbers**. Top the cod with some of the cucumbers (you may have extra). Garnish the potatoes and corn with the basil butter. Serve with any **remaining marinated cucumbers** on the side. Enjoy!