

Cod Sandwiches

with Caper Aioli & Endive Salad

These quick sandwiches pack some of our favorite Mediterranean seaside flavors. Briny capers brighten up a creamy, garlicky aioli (a popular condiment for seafood), while tender baby kale tossed with a bit of vinegar-marinated shallot perfectly balances the sandwiches' savory elements. We're also using some of the marinated shallot to dress slightly bitter, crisp endive, for a simple and elegant side salad.

Blue Apron Wine Pairings

Wyckoff Vineyard Chardonnay, 2015

Los Alamos View Sauvignon Blanc, 2014



Ingredients

- 2 Cod Fillets
- 2 Potato Buns
- 1 Clove Garlic
- 1 Ounce Baby Kale
- 1 White Endive

Knick Knacks

- 2 Tablespoons Mayonnaise
- 1 Shallot
- 1 Tablespoon Capers
- 1 Tablespoon Apple Cider Vinegar

Makes: 2 servings

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



1



Prepare the ingredients & make the caper aioli:

Wash and dry the fresh produce. Halve the buns. Peel the shallot and mince to get 2 tablespoons (you may have extra). Cut off and discard the endive root; halve lengthwise, then crosswise. Roughly chop the kale. Roughly chop the capers. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester). In a bowl, combine the **mayonnaise**, **capers** and **up to half the garlic paste**; season with salt and pepper to taste.

2



Marinate the shallot:

In a bowl, combine the **shallot**, **vinegar**, **1 tablespoon of olive oil** and as much of the **remaining garlic paste** as you'd like. Stir to thoroughly combine; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3



Cook the cod:

While the shallot marinates, 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 3 to 5 minutes on the first side, or until lightly browned. Flip and cook 2 to 3 minutes, or until cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.

4



Make the salad:

While the cod cooks, in a medium bowl, combine the **endive** and **¾ of the marinated shallot**; toss to combine and season with salt and pepper to taste.

5



Toast the buns:

Add the **buns**, cut sides down, to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high 1 to 2 minutes, or until golden brown. Transfer to a clean, dry work surface.

6



Finish & plate your dish:

In a medium bowl, combine the **kale** and **remaining marinated shallot**. Drizzle with olive oil and toss to coat; season with salt and pepper to taste. Spread a layer of the **caper aioli** onto the bottoms of the **toasted buns**. Top with the **cooked cod fillets** and dressed kale. Complete the sandwiches with the bun tops. Divide the sandwiches and **salad** between 2 dishes. Enjoy!