

# Crispy Cod Sandwiches & Salsa Verde

with Roasted Potatoes & Piquillo Pepper Aioli

**PREP TIME:** 15 minutes

**COOK TIME:** 35-45 minutes

**SERVINGS:** 4

Patatas bravas, or fried potatoes served with a side of aioli (mayonnaise sharpened with a bit of raw garlic), are a staple of tapas bars. In our take, we're roasting our potatoes and also stirring sweet, smoky piquillo peppers into the aioli. We're serving them alongside equally hearty fish sandwiches, made with paprika-spiced cod (whose smoky flavor complements the aioli), subtly sweet roasted cabbage and a briny caper salsa verde.



## BLUE APRON WINE PAIRING:

Feudo Palo Fiano, 2016

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## Ingredients



4  
COD FILLETS



4  
POTATO BUNS



1  
CAGE-FREE FARM  
EGG



1 cup  
PANKO  
BREADCRUMBS



4  
ROASTED  
PIQUILLO  
PEPPERS



2  
SCALLIONS



1 clove  
GARLIC



1 lb  
SAVOY CABBAGE



1 lb  
YUKON GOLD  
POTATOES

## KNICK KNACKS:



1 Tbsp  
CAPERS



1/3 cup  
CRISPY COD  
SPICE BLEND\*



1 Tbsp  
SHERRY VINEGAR



1/3 cup  
MAYONNAISE

\* Rice Flour, Garlic Powder, Onion Powder & Smoked Paprika



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## 1 Prepare the ingredients & make the aioli:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the buns.
- ☐ Thinly slice the potatoes into rounds.
- ☐ Roughly chop the capers.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Cut out and discard the cabbage core; roughly chop the leaves.
- ☐ Finely chop the peppers.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ In a bowl, combine the **mayonnaise, peppers** and **as much of the garlic paste as you'd like**. Season with salt and pepper to taste.



## 2 Roast the potatoes:

- ☐ Place the **potatoes** on a sheet pan. Drizzle with olive oil; season with salt and pepper. Toss to coat; arrange in a single layer. Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven. Season with salt and pepper to taste. Set aside in a warm place.

## 3 Make the salsa verde:

- ☐ While the potatoes roast, in a bowl, combine the **capers, white bottoms of the scallions** and **half the vinegar**. Season with salt and pepper. Slowly stir in enough olive oil to create a rough paste. Season with salt and pepper to taste.



## 4 Roast the cabbage:

- ☐ While the potatoes continue to roast, place the **cabbage** on a separate sheet pan. Drizzle with olive oil; season with salt and pepper. Toss to thoroughly coat; arrange in a single, even layer. Roast, stirring halfway through, 18 to 20 minutes, or until browned and softened. Remove from the oven. Top with the **remaining vinegar** and stir to combine; season with salt and pepper to taste. Set aside in a warm place.

## 5 Bread & cook the cod:

- ☐ Crack the **egg** into a bowl. Add **2 tablespoons of water**; beat until smooth. Place the **spice blend** and **breadcrumbs** in 2 separate bowls. Pat the **cod** dry with paper towels; season both sides with salt and pepper. Working 1 piece at a time, coat the cod in the spice blend (tapping off any excess), then in the egg (letting any excess drip off), then in the breadcrumbs (pressing to adhere). Transfer to a plate. In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once hot enough that a pinch of breadcrumbs sizzles immediately when added, add the cod. Cook 5 to 7 minutes on the first side, or until browned. Flip; cook 2 to 3 minutes, or until cooked through. Transfer to a paper towel-lined plate; season with salt and pepper. Wipe out the pan.



## 6 Toast the buns & serve your dish:

- ☐ Add the **buns**, cut sides down, to the pan. Toast on medium-high 1 to 2 minutes, or until browned. Transfer to a work surface. Divide the **roasted cabbage** (you may have extra) and **cooked cod** between the toasted bun bottoms. Top with the **salsa verde** and bun tops. Divide the sandwiches and **roasted potatoes** among 4 dishes. Top the potatoes with a spoonful of the **aioli**. Garnish with the **green tops of the scallions**. Serve with the **remaining aioli** on the side. Enjoy!