

Pan-Fried Cod & Potato Cakes

with Marinated Cabbage Slaw

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 4

These hearty fish cakes are made from a combination of diced cod, garlicky mashed potatoes, matzo meal and egg. (Letting the cakes rest for a few minutes before frying helps them hold together in the hot pan.) Served on the side, a creamy, zesty sauce is perfect for dipping. We're completing the dish with a slaw of thin-sliced green cabbage marinated in apple cider vinegar, for a fresh, bright counterpoint to the rich fish cakes.



BLUE APRON WINE PAIRING:

Benziger Sauvignon Blanc, 2015

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Ingredients



4
COD FILLETS



1
CAGE-FREE FARM
EGG



2 cloves
GARLIC



1 lb
GREEN CABBAGE



3
YUKON GOLD
POTATOES



1/2 cup
MATZO MEAL

KNICK KNACKS:



2 Tbsp
APPLE CIDER
VINEGAR



1 Tbsp
SUGAR



1/3 cup
MAYONNAISE



2 Tbsp
KETCHUP



1 Tbsp
SWEET PICKLE
RELISH



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel and large dice the potatoes.
- ☐ Peel the garlic; using the flat side of your knife, smash each clove once to flatten.
- ☐ Cut out and discard the core of the cabbage; thinly slice the leaves.
- ☐ Small dice the cod fillets and transfer to a bowl. Thoroughly wash your hands after handling the cod.



2 Cook & mash the potatoes:

- ☐ Add the **potatoes** and **garlic** to the pot of boiling water. Cook 14 to 16 minutes, or until tender when pierced with a fork. Turn off the heat.
- ☐ Drain thoroughly and return to the pot. Using a fork, mash until almost smooth. Season with salt and pepper.



3 Make the slaw:

- ☐ While the potatoes cook, in a large bowl, combine the **cabbage**, **sugar**, **vinegar** and **1 tablespoon of olive oil**. Season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



4 Form the cod cakes:

- ☐ Add the **cod**, **matzo meal** and **egg** to the pot of **mashed potatoes**. Season with salt and pepper. Stir to thoroughly combine.
- ☐ Using your hands, form the mixture into eight 1/4-inch-thick cakes. Transfer to a plate and let rest for 5 minutes.

5 Make the dipping sauce:

- ☐ While the cod cakes rest, in a bowl, combine the **ketchup**, **mayonnaise** and **pickle relish**. Season with salt and pepper to taste.



6 Cook the cod cakes & serve your dish:

- ☐ In a large pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot.
- ☐ Once the oil is hot enough that a cod cake sizzles immediately when added to the pan, working in batches if necessary, add the **cod cakes**. 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.
- ☐ Transfer the **slaw** and cooked cod cakes to a serving dish. Serve with the **dipping sauce** on the side. Enjoy!

