

Spiced Cod & Summer Squash Cakes

with Dates & Baby Greens

PREP TIME: 10 minutes

COOK TIME: 30-40 minutes

SERVINGS: 2

In this dish, we're transforming seasonal squash into a unique side: crispy pan-fried cakes. (Depending on what's best at the farms near you, you may receive grey zucchini, green zucchini, or yellow squash.) Letting the squash mixture rest at least five minutes before forming your cakes allows the matzo meal to soak up the liquid, which binds it all together. Along with quick-cooked baby greens, the cakes make a satisfying side for spiced, seared cod—served with a creamy sauce for dipping and drizzling.



BLUE APRON WINE PAIRING:

Mt. Beautiful Pinot Gris, 2016

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Ingredients



2
COD FILLETS



1
CAGE-FREE
FARM EGG



2 cloves
GARLIC



2 oz
BABY GREENS



1
SUMMER SQUASH

KNICK KNACKS:



1 oz
MEDJOOL DATES



1 Tbsp
SHERRY VINEGAR



1/3 cup
MATZO MEAL



1/4 cup
MAYONNAISE



2 Tbsp
COD SPICE
BLEND*

* All-Purpose Flour & Ras el Hanout



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Grate the squash on the large side of a box grater. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the grated squash to release as much liquid as possible; discard the liquid. Transfer the drained squash to a large bowl.
- ☐ Peel and finely chop the garlic.
- ☐ Pit and medium dice the dates.

2 Form the squash cakes:

- ☐ To the bowl of **squash**, add the **garlic**, **dates**, **egg**, and **matzo meal**; season with salt and pepper. Stir to combine.
- ☐ Set aside to rest for 5 minutes.
- ☐ Using your hands, form the mixture into six 1/4-inch-thick patties. Transfer to a plate.



3 Cook the squash cakes:

- ☐ In a medium pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot. Add the **squash cakes** and cook 3 to 4 minutes per side, or until lightly browned and cooked through.
- ☐ Transfer to a paper towel-lined plate. Immediately season with salt and pepper. Wipe out the pan.

4 Coat & cook the cod:

- ☐ While the squash cakes cook, place the **spice blend** on a plate. Pat the **cod fillets** dry with paper towels; season with salt and pepper on both sides. Thoroughly coat 1 side of each seasoned fillet in the spice blend (tapping off any excess).
- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the cod fillets, coated side down, and cook 3 to 5 minutes on the first side, or until browned.
- ☐ Flip the fillets and cook 2 to 3 minutes, or until lightly browned and cooked through. Leaving any browned bits (or fond) in the pan, divide between 2 dishes. Set aside in a warm place.



5 Cook the baby greens:

- ☐ To the pan of reserved fond, add the **baby greens**; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.)
- ☐ Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until slightly wilted.
- ☐ Turn off the heat; stir in **half the vinegar**. Season with salt and pepper to taste.



6 Make the sauce & plate your dish:

- ☐ In a bowl, combine the **mayonnaise** and **remaining vinegar**. Season with salt and pepper to taste.
- ☐ Divide the **cooked squash cakes** and **cooked baby greens** between the dishes of **cooked cod fillets**. Serve with the sauce on the side. Enjoy!