



In your box

- 6 Saltine Crackers
- 1 Red Bell Pepper
- 2 oz. Sour Cream
- 1.26 oz. Mayonnaise
- 2 Tbsp. Chipotle Pesto
- 2 tsp. Creole Seasoning
- 1 Ear of Corn
- 1 Poblano Pepper
- 1 Lime

Customize It Options

- 12 oz. Tilapia Fillets
- 12 oz. Mahi-Mahi Fillets

*Contains: milk, eggs, wheat, soy

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan



Creole Fish Cakes with Chipotle Crema and sweet corn succotash

NUTRITION per serving—Calories: 571, Carbohydrates: 25g, Fat: 35g, Protein: 39g, Sodium: 1490mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Medium

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **mahi-mahi**, halve fillets. Follow same instructions as tilapia in Steps 1, roasting until fish reaches a minimum internal temperature of 145 degrees, 8-10 minutes. Follow same instructions for fish cakes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Roast the Tilapia

- Pat **tilapia** dry.
- Place tilapia on prepared baking sheet. Roast in hot oven until fish reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- Let roasted tilapia cool, at least 5 minutes.
- While tilapia cooks, prepare ingredients.



2

Prepare Ingredients and Make Chipotle Crema

- Peel husk off **corn** and remove kernels from cob, holding cob vertically and carefully slicing downward.
- Coarsely crush **crackers**.
- Halve **lime**. Juice one half and cut other half into wedges.
- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.
- Stem **poblano**, halve, seed, remove ribs, and cut into ¼" dice. Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.
- In a mixing bowl, combine **sour cream**, half the **chipotle pesto**, and a pinch of **salt**. Taste, and add remaining chipotle pesto if desired. Set aside.



3

Form the Fish Cakes

- Place cooled **tilapia** in another mixing bowl and shred into small pieces. Add **crackers**, **seasoning blend**, **mayonnaise**, and a pinch of **salt** and **pepper** and thoroughly combine. Set aside, 5 minutes.
- After 5 minutes, stir tilapia-cracker mixture until it becomes slightly sticky. Form into four equally-sized fish cakes, about 3" in diameter.



4

Cook the Fish Cakes

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **fish cakes** to hot pan and cook undisturbed until browned, 2-3 minutes per side. *Flip gently to keep fish cakes intact.*
- Transfer fish cakes to a plate. Wipe pan clean and reserve.



5

Cook Succotash and Finish Dish

- Return pan used to cook fish cakes to medium-high heat and add 2 tsp. **olive oil**. Add **red bell pepper**, **poblano** (to taste), and **corn** to hot pan. Stir occasionally until softened, 3-5 minutes.
- Remove from burner and stir in 2 tsp. **lime juice**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, placing **fish cakes** on **chipotle crema**. Squeeze **lime wedges** over to taste. Bon appétit!