



In your box

- 8 oz. Slaw Mix
- 4 Saltine Crackers
- 1.26 oz. Mayonnaise
- 🔪 2 tsp. Asian Garlic, Ginger & Chile Seasoning
- 🔪 2 oz. Sweet Chili Sauce
- 2 oz. Miso Dressing

Customize It Options

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

*Contains: eggs, wheat, soy

You will need

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

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Thai Fish Cakes

with miso slaw and sweet chili sauce

NUTRITION per serving—Calories: 588, Carbohydrates: 32g, Sugar: 18g, Fiber: 3g, Protein: 35g, Sodium: 1627mg, Fat: 36g, Saturated Fat: 5g
 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

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

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



1. Roast the Fish

- Pat **tilapia** dry. Place on prepared baking sheet and drizzle with 1 tsp. **olive oil**.
- Roast in hot oven until tilapia reaches a minimum internal temperature of 145 degrees, 12-14 minutes.
- Transfer tilapia to a mixing bowl and let cool, 5 minutes.
- While fish roasts, prepare ingredients.



2. Prepare the Ingredients

- Finely crush **crackers**.

Customize It Instructions

- If using **mahi-mahi**, follow same instructions as tilapia, cooking until mahi-mahi reaches minimum internal temperature.



3. Mix the Slaw

- In another mixing bowl, combine **slaw mix** and **miso dressing**. Set aside.



4. Make the Fish Cakes

- Once **tilapia** has cooled, lightly shred fillets into small pieces. Add crushed **crackers**, **seasoning blend**, **mayonnaise**, and a pinch of **salt** and **pepper** to bowl and thoroughly combine. Set aside, 5 minutes.
- After 5 minutes, stir until slightly sticky mixture forms. Form into four evenly-sized fish cakes, about 4" in diameter.



5. Cook Fish Cakes and Finish Dish

- Place a large non-stick pan over medium heat and add 1 Tbsp. **olive oil**. Add **fish cakes** to hot pan and cook until browned and warm throughout, 3-4 minutes per side. *Be gentle when flipping cakes.*
- Remove from burner.
- Plate dish as pictured on front of card, serving fish cakes with **sweet chili sauce** (to taste). Bon appétit!