



In your box

- 1.68 oz. Mayonnaise
- ¼ oz. Cilantro
- 1 Shallot
- 2 oz. Seasoned Rice Vinegar
- 2 tsp. Sriracha
- ¼ cup Panko Breadcrumbs
- 1 Tbsp. Minced Ginger
- 8 oz. Slaw Mix
- 4 Saltine Crackers

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, 4 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



Bo Ssam Korean Fish Cakes

with pickled shallot and slaw

NUTRITION per serving—Calories: 475, Carbohydrates: 32g, Sugar: 11g, Fiber: 4g, Protein: 35g, Sodium: 1180mg, Fat: 23g, Saturated Fat: 4g
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

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild

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
- Ingredient(s) used more than once: **mayonnaise, cilantro**



1. Roast the Fish

- Pat **tilapia fillets** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Place tilapia on prepared baking sheet. Roast in hot oven until tilapia reaches a minimum internal temperature of 145 degrees, 12-14 minutes.
- Transfer roasted tilapia to a mixing bowl and let cool, at least 5 minutes.
- While tilapia roasts, prepare ingredients.



2. Prepare Ingredients and Pickle Shallot

- Peel and halve **shallot**. Slice halves into thin strips.
- Stem and mince **cilantro**.
- Combine shallot and **seasoned rice vinegar** in another mixing bowl. Set aside at least 10 minutes. Reserve shallot pickling liquid.
- Combine half the **mayonnaise** (reserve remaining for fish cakes) and half the **sriracha** in another mixing bowl. Taste, and add more sriracha if desired. Set aside.

Customize It Instructions

- If using **mahi-mahi**, follow same instructions as tilapia in Step 1, roasting in hot oven until mahi-mahi reaches minimum internal temperature, 12-14 minutes.



3. Form and Cook the Fish Cakes

- Once **tilapia** has cooled, lightly shred fillets into bite-sized pieces.
- Coarsely crush **crackers**.
- To bowl with tilapia, add **panko**, remaining **mayonnaise** (reserve 1 Tbsp. for slaw), crackers, **ginger**, half the **cilantro** (reserve remaining for garnish), and a pinch of **salt** and **pepper**. Stir until a slightly sticky mixture forms. Form into four fish cakes, ¾"-thick.
- Heat 1 tsp. **olive oil** in a large non-stick pan over medium heat. Add fish cakes to hot pan and cook until browned and warm throughout, 3-4 minutes per side.
- Remove from burner.



4. Dress the Slaw

- In another mixing bowl, combine **slaw mix**, remaining **mayonnaise**, 2 tsp. **shallot pickling liquid**, ½ tsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside.



5. Finish the Dish

- Plate dish as pictured on front of card, placing **fish cakes** on **mayonnaise-sriracha sauce**. Garnish with **pickled shallot** (to taste) and remaining **cilantro**. Bon appétit!