Chili-Lime Fish Cakes
with arugula and pepitas

In your box
12 oz. Tilapia Fillets
1 Roma Tomato
2 Limes
½ cup Panko Breadcrumbs
1½ oz. Mayonnaise
2 tsp. Chipotle Seasoning
2 tsp. Sugar
4 oz. Baby Arugula
1 oz. Pepitas
Roast the Fish

- Pat tilapia fillets dry, and season both sides with ¼ tsp. salt and ¼ tsp. pepper.
- Place tilapia on prepared baking sheet and roast until fish reaches a minimum internal temperature of 145 degrees, 12-15 minutes.
- Carefully transfer fish to a plate and let cool 5-10 minutes.
- While fish roasts, prepare ingredients.

Prepare the Cakes

- Once tilapia has cooled, shred lightly.
- Place panko, mayonnaise, chipotle seasoning, 1 Tbsp. lime juice (reserve 1 Tbsp. for salad), ½ tsp. salt, and a pinch of pepper to a mixing bowl.
- Add shredded tilapia and mix until able to be formed into cakes.

Cook the Cakes

- Form tilapia mixture into four evenly-sized fish cakes, about 4” in diameter.
- Place a large non-stick pan over medium heat and add 1 tsp. olive oil.
- Add fish cakes to hot pan. If necessary, cook in batches to avoid crowding pan. Cook until browned and warm throughout, 3-4 minutes per side.
- Remove cakes from pan and set aside. Repeat with remaining cakes, adding oil as needed.

Make the Salad

- In another mixing bowl, combine 1 Tbsp. lime juice, 1 Tbsp. olive oil, 2 tsp. lime zest, sugar, ¼ tsp. salt, and a pinch of pepper.
- Add arugula, pepitas, and tomato and toss together.
- Plate dish as pictured on front of card, squeezing lime wedges over to taste. Bon appétit!

You will need

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

Before you cook

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

- Preheat oven to 375 degrees
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: lime juice, lime zest

Prepare the Ingredients

- Core tomato and cut into ½” dice.
- Zest both limes. Juice one lime and half of second lime. Cut remaining half into wedges.

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