



In your box

- ¼ cup Panko Breadcrumbs
- ¼ oz. Cilantro
- 1 Tbsp. Chopped Ginger
- 12 oz. Tilapia Fillets
- 2 fl. oz. Seasoned Rice Vinegar
- 1 Shallot
- 2 tsp. Gochujang Red Pepper Paste
- ½ cup Mayonnaise
- 6 Saltine Crackers
- 8 oz. Slaw Mix

*Contains: eggs, wheat, soy, fish (tilapia)

You will need

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



Bo Ssam Korean Fish Cakes

with pickled shallot and slaw

NUTRITION per serving—Calories: 619, Carbohydrates: 33g, Fat: 37g, Protein: 39g, Sodium: 1411mg.

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

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
- ❑ 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 tilapia to a mixing bowl and let cool, 5-10 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 pickling liquid.
- Combine half the **mayonnaise** (reserve remaining for fish cakes) and half the **gochujang** in another mixing bowl. Taste, and add more gochujang if desired. Set aside.



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, serving **fish cakes** on **mayonnaise-gochujang sauce**. Garnish with **pickled shallot** (to taste) and remaining **cilantro**. Bon appétit!