Greek Panko-Crusted Cod
with spicy lemon aioli

NUTRITION per serving– Calories: 568, Carbohydrates: 22g, Fat: 41g, Protein: 32g, Sodium: 1736mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

In your box
1 Red Bell Pepper
2 Zucchini
1 Lemon
2 Garlic Cloves
12 oz. Cod
1/4 cup Panko Breadcrumbs
1 1/2 oz. Mayonnaise
1/4 tsp. Red Pepper Flakes
1 oz. Feta Cheese

CONTAINS milk, eggs, wheat, fish (cod)
Prepare the Ingredients

- Stem, seed, remove ribs, and cut red bell pepper into 1" dice.
- Trim zucchini ends and cut into ½” slices at an angle.
- Zest and halve lemon. Cut one half into wedges and juice the other half.
- Mince garlic.
- Carefully pat cod fillets dry, and season both sides with a pinch of salt and pepper.

Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1½ tsp. olive oil. Add zucchini and red bell pepper to hot pan and stir often until browned and tender, 5-7 minutes.
- Season with ½ tsp. salt and ¼ tsp. pepper.
- Remove from burner.

Finish the Dish

- Plate dish as pictured on front of card, garnishing vegetables with feta cheese. Serve lemon wedges and sauce on the side. Bon appétit!