



In your box

8 oz. Green Beans
1 Ear of Corn
4 Butter Crackers
¼ cup Panko Breadcrumbs
12 oz. Cod
½ oz. Sliced Almonds
.6 oz. Butter
4 fl. oz. Light Cream
.17 fl. oz. Truffle Oil



Ritz Cracker-Crusted Cod

with brown butter succotash and truffle cream

NUTRITION per serving—Calories: 514, Carbohydrates: 28g, Fat: 33g, Protein: 31g, Sodium: 1684mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ◻ ◻ ◻ ◻
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Medium Non-Stick Pan,
Small 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Trim ends off **green beans**. Cut into 1" pieces.
- Remove husk from **corn**, rinse, and remove kernels from cob.
- Coarsely crush **butter crackers**. Mix crushed crackers with **panko**, 2 tsp. **olive oil**, and a pinch of **salt** in a mixing bowl. Set aside.
- Pat **cod fillets** dry, and season both sides with ¼ tsp. salt and a pinch of **pepper**.



2

Crust and Roast the Cod

- Place **cod** on prepared baking sheet and divide **panko-cracker mixture** between cod, piling on top. *Don't press mixture into cod. There may be mixture left over.*
- Roast in hot oven until topping is browned and cod reaches a minimum internal temperature of 145 degrees, 16-20 minutes.
- While cod roasts, cook succotash.



3

Cook the Succotash

- Place a medium non-stick pan over medium-high heat. Add **almonds** to hot, dry pan and stir often until toasted, 1-2 minutes.
- Transfer almonds to a plate. Leave pan on burner.
- Add **butter** to pan and swirl often until it turns brown and smells "nutty," 30-60 seconds.
- Add **green beans** and cook undisturbed, 3 minutes.
- Add **corn**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir often until green beans are tender, 4-6 minutes.
- Remove from burner and stir in almonds.



4

Make the Truffle Cream

- Place a small non-stick pan over medium-high heat and add **cream**. Stir occasionally until thick enough to coat the back of a spoon, 2-3 minutes.
- Remove from burner and stir in **truffle oil**. Season with a pinch of **salt** and **pepper**.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **cod** with **truffle cream**. Bon appétit!