Cod Fish Cakes with Parsley Gremolata

Prep: 15 min Cook: 30 min Serves: 4

Ingredients:

For fish cakes:

- · 2 medium Yukon Gold potatoes
- · 1 pound cod fish fillets, cooked
- ¾ cup bread crumbs
- ¼ cup fresh parsley, chopped
- · 1 egg, lightly beaten
- · 2 garlic cloves, minced
- 1 teaspoon kosher salt
- 1/₃ cup all-purpose flour
- · Olive oil, for pan frying

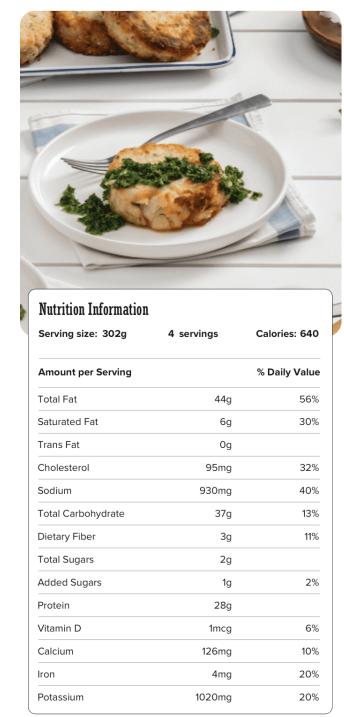
For parsley gremolata:

- 1 bunch fresh parsley, finely chopped
- 1/4 cup fresh oregano, finely chopped
- 3 garlic cloves, minced
- ½ cup olive oil
- ½ teaspoon kosher salt

Directions:

For fish cakes:

- Dice the potatoes and add to a medium saucepan. Add enough water to cover the potatoes, and bring to a boil. Reduce heat to a simmer and cook until potatoes are fork-tender, about 10 minutes. Strain, return to the saucepan and mash.
- 2. Break apart the cooked cod fillets into large flakes in a large bowl. Add the mashed potatoes, bread crumbs, parsley, egg, garlic cloves and salt. Gently mix until evenly combined.
- 3. Form into 8 patties and lightly coat each patty in flour.
- 4. Add ½-inch of olive oil to a large skillet and heat over medium-high heat. Working in batches, fry the patties 3 minutes per side, or until golden brown.



1. Mix together parsley, oregano, garlic, olive oil and salt in a small bowl. Serve with the cod fish cakes.

For parsley gremolata: