



## Corn Cakes with Zucchini Salsa

Prep Time: 20 min

Cook Time: 25 min

Serves: 4

### NUTRITION FACTS, PER SERVING:

320 calories

20 g fat

490 mg sodium



### INGREDIENTS: **\*\* Items not included in kit**

#### ZUCCHINI SALSA

- 4 cups zucchini, diced
- 1/2 cup red onion, diced
- 1 jalapeno, minced
- 1 TB olive oil\*\*
- Salt and black pepper to taste\*\*
- 1 lime juiced, about 2 TB
- 1/4 cup cilantro, chopped
- Cooking spray\*\*

#### CORN CAKES

- 1 TB olive oil\*\*
- 1/2 cup red onion, diced
- 6 ears sweet corn
- 1 cup panko bread crumbs
- 2 large eggs, beaten
- 1 lime juiced, 2 TB
- 2 TB honey
- Salt and black pepper to taste\*\*
- 1/4 cup cilantro, chopped

#### TOPPING

- 1/2 cup feta cheese

### DIRECTIONS:

1. Preheat oven to 400.
2. Prep the vegetables: To prep the **jalapeno**, cut in half, remove the seeds and white ribs with a knife. Slice into strips and finely dice, set aside. (IMMEDIATELY WASH YOUR HANDS and do not touch your eyes) Chop the **cilantro**, reserving 1/4 cup for salsa and 1/4 cup for the corn cakes, set aside. Juice the **limes**, set juice aside. Shuck **corn** and cut kernels off the cob, set aside.
3. **Corn Cakes:** Heat **1 TB olive oil** over medium heat in a skillet. Add **1/2 cup diced red onion** and cook until translucent, 4-5 minutes. Stir **corn kernels** in to onions, continuing to cook until corn becomes soft, 4-5 minutes. Remove from heat and place mixture in a bowl to cool. Once cooled, add **3/4 cup panko bread crumbs, 2 beaten eggs, 2 TB honey, 2 TB lime juice, pinch of salt & black pepper** and **1/4 cup chopped cilantro**; stir until well combined. Divide mixture into patties and place in refrigerator to firm up.
4. **Zucchini Salsa:** On a large baking sheet coated with **cooking spray**, toss **diced zucchini, 1/2 cup diced red onion, minced jalapeño, 1 TB olive oil, and a pinch of salt & black pepper**. Roast in a 400 degree oven until zucchini has turned slightly brown, about 20 minutes. Remove pan from oven and toss with **2 TB lime juice** and **1/4 cup chopped cilantro**.
5. To cook corn cakes: Preheat oven to 425 degrees and place patties on a greased baking sheet. Bake 12 minutes, then flip over and bake another 12 minutes or until cakes are browned.
6. To serve, place **corn cakes** on a platter and spoon **zucchini salsa** on top. Sprinkle with **feta cheese**.

*Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.*

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