

# Tortilla Crusted Cod Cakes

## Ingredients

1 medium red onion  
1 bunch fresh cilantro  
4 tbsp olive oil  
1 jalapeno, seeded & chopped fine  
1 1/2 lbs cod fillet  
1 egg  
1 1/2 tsp kosher salt  
1/4 tsp black pepper  
1 cup finely crushed tortilla chips

2 oranges, peeled & thinly sliced  
into circles

## Directions

Heat oven to 350. finely chop enough onion to measure 3/4 cup and enough cilantro stems to measure 1 tbsp, reserve the leaves. Heat 1 tbsp of oil in oven-proof skillet over medium heat. Add onion, cilantro stems & jalapeno and cook until soft, 4 minutes.

Pulse the cod, egg, salt, pepper & onion mixture in food processor until combined, but not pureed. Form 8 cod cakes. Coat each cake with the chips.

Wipe out the skillet. Heat 1 tbsp of remaining oil over medium heat. Add 4 cakes and cook until golden brown, 3 minutes per side. Transfer to plate & repeat with remaining cakes. Move cakes to oven and bake until cooked through, about 10 minutes. Thinly slice the remaining onion. Toss with the oranges, 1/2 cup of cilantro leaves & remaining oil. Serve with the cakes.

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