



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



6 oz | 12 oz
Green Beans



1 Clove | 2 Cloves
Garlic



1 | 1
Lemon



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



10 oz | 20 oz
Barramundi
Contains: Fish



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 | 2
Basil Paste



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

BARRAMUNDI

This buttery fish is a member of the sea bass family.

BUTTERY BASIL BARRAMUNDI

with Green Beans Amandine & Mashed Potatoes



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 610



BEST SPUDS

Our trick for the smoothest-ever mashed potatoes? Always save some potato cooking liquid and add a few splashes when mashing.

BUST OUT

- Medium pot
 - Large pan
 - Strainer
 - Potato masher
 - Baking sheet
 - Whisk
 - Paper towels
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 TBSP | 1 TBSP)
 - Butter (2 TBSP | 4 TBSP)
Contains: Milk



1 COOK POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches.** Bring to a boil and cook until tender, 10-15 minutes.
- Reserve **1 cup potato cooking liquid**, then drain and return potatoes to pot. Cover to keep warm (**you'll finish the potatoes in Step 5**).



2 PREP

- While potatoes cook, trim **green beans** if necessary. Peel and mince or grate **garlic**. Quarter **lemon**.



3 ROAST GREEN BEANS

- Toss **green beans** on a baking sheet with a **drizzle of oil**, **half the garlic**, **salt**, and **pepper**. Roast on top rack for 10 minutes.
- Once green beans have roasted 10 minutes, remove sheet from oven. Carefully sprinkle **almonds** over green beans.
- Return to top rack and roast until green beans are tender and almonds are browned and fragrant, 2-5 minutes more.



4 COOK BARRAMUNDI

- While green beans roast, pat **barramundi*** dry with paper towels. Season all over with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add barramundi, skin sides down, and cook until skin is crispy, 4-5 minutes. Flip and cook until barramundi is opaque and cooked through, 2-3 minutes more.
- Turn off heat; transfer to a plate. Wipe out pan and let cool 2 minutes.



5 MASH POTATOES

- To pot with **potatoes**, add **sour cream** and mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Taste and season with **salt** and **pepper** if desired.



6 MAKE SAUCE

- Melt **2 TBSP butter** (4 TBSP for 4 servings) in pan used for barramundi over medium-low heat. Add **basil paste**, **remaining garlic**, and **juice from one lemon wedge** (two wedges for 4).
- Cook, whisking constantly, until fully incorporated and warmed through, 1-2 minutes.



7 SERVE

- Divide **mashed potatoes**, **barramundi**, and **green beans amandine** between plates in separate sections. Drizzle **basil sauce** over barramundi and serve with any **remaining lemon wedges** on the side.

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*Barramundi is fully cooked when internal temperature reaches 145°.

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