



# BAJA BARRAMUNDI

with Yellow Rice & Salsa Fresca

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



1 | 2  
Tomato



¼ oz | ¼ oz  
Cilantro



1 | 1  
Lime



1 | 2  
Chili Pepper



1 tsp | 1 tsp  
Turmeric



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Veggie Stock Concentrate



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Cumin



10 oz | 20 oz  
Barramundi  
Contains: Fish

## HELLO

### TURMERIC

This warming spice, related to ginger, adds a subtle peppery heat and beautiful golden hue to barramundi and rice.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 550



## FIL-LET IT BE

Nonstick pan or not, we understand if you've had an incident (or two) involving fish skin, scraping, and your pan.

The key to a clean release? Leave the fillets alone! Once the skin crisps up, the fish will separate from the pan on its own and be ready to flip.

## BUST OUT

- Zester
- Small pot
- Medium bowl
- 2 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (**2 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **3 TBSP**)  
Contains: Milk

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## 1 PREP

- **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Mince **cilantro**. Zest and quarter **lime**. Mince **chili**.



## 4 MAKE CREMA

- In a small bowl, combine **sour cream**, a big squeeze of **lime juice**, and as much **lime zest** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 2 COOK RICE

- Melt **1 TBSP butter** in a small pot over medium-high heat. Add half the **scallion whites** and **¼ tsp turmeric (½ tsp for 4 servings)**; cook until fragrant, about 1 minute. (You'll use more turmeric later.)
- Stir in **rice**, **¾ cup water (1½ cups for 4)**, **stock concentrate**, and a big pinch of **salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 COOK FISH

- In a second small bowl, combine **cumin** and **¼ tsp turmeric (½ tsp for 4 servings)**.
- Pat **barramundi\*** dry with paper towels. Season all over with **salt** and **pepper**. Season flesh sides with **spice mixture**.
- 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 fish is opaque and cooked through, 2-3 minutes more.



## 3 MAKE SALSA FRESCA

- While rice cooks, in a medium bowl, combine **tomato**, **cilantro**, remaining **scallion whites**, and juice from half the **lime**. Season with **salt** and **pepper**. If you like your salsa spicy, stir in **chili** to taste.



## 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **scallion greens** and **1 TBSP butter (2 TBSP butter for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice between plates. Top rice with **barramundi**; garnish with **salsa fresca** and **crema**. Serve with any remaining **lime wedges** on the side.

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