



BARRAMUNDI AND SCALLION SRIRACHA PESTO

with Buttery Ginger Rice and Roasted Brussels Sprouts



HELLO

AUSTRALIS BARRAMUNDI

Mild, buttery, sustainable, and high in omega-3s: learn more about barramundi at thebetterfish.com.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 670



Australis Barramundi
(Contains: Fish)



Scallions



Brussels Sprouts



Ginger



Sesame Oil



Jasmine Rice



Sriracha



Lime



Soy Sauce
(Contains: Soy)

START STRONG

Want to master restaurant-quality crispy fish skin? First, pat the fillets as dry as you can with paper towels. Second, be sure to let the oiled pan get nice and hot before adding your fish, skin side down.

BUST OUT

- Baking sheet
- Large pan
- Small pot
- Kosher salt
- Medium bowl
- Black pepper
- Paper towels
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Ginger **1 Thumb** | **2 Thumbs**
- Scallions **2** | **4**
- Lime **1** | **2**
- Brussels Sprouts **8 oz** | **16 oz**
- Soy Sauce **2 TBSP** | **2 TBSP**
- Jasmine Rice **½ Cup** | **1 Cup**
- Sesame Oil **1 TBSP** | **2 TBSP**
- Sriracha **1 tsp** | **2 tsp**
- Australis Barramundi* **10 oz** | **20 oz**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and mince or grate **ginger**. Trim and finely chop **scallions**. Quarter **lime**. Trim and halve **Brussels sprouts**.



4 MAKE PESTO

Meanwhile, in a medium bowl, combine **scallions**, **sesame oil**, **1 tsp minced ginger** (2 tsp for 4 servings), **1 tsp sugar** (2 tsp for 4), juice from half the **lime**, and **sriracha** to taste. Season with **salt** and **pepper**. Taste and add more ginger or lime juice if you feel like something's missing.



2 ROAST BRUSSELS SPROUTS

Toss **Brussels sprouts** on a baking sheet with a large drizzle of **oil** and a big pinch of **salt** and **pepper**. Roast on top rack for 12 minutes, then remove from oven and carefully toss with **2 tsp soy sauce** (4 tsp for 4 servings; save the rest for step 6). Return Brussels sprouts to oven until browned and crispy, 3-5 minutes more.



5 COOK FISH

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 to pan, skin sides down; cook until lightly browned and crispy, 3-4 minutes. Carefully flip and cook until fish is firm and cooked through, 3-4 minutes more.



3 COOK RICE

Meanwhile, melt **1 TBSP butter** in a small pot over medium-high heat. Add **1 TBSP minced ginger** (2 TBSP for 4 servings). Cook, stirring, until fragrant, 30 seconds to 1 minute. Add **¾ cup water** (1½ cups for 4) and a pinch of **salt**, then bring to a boil. Stir in **rice**, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt** and **pepper**. Divide rice and **Brussels sprouts** between plates. Top with **barramundi** and **pesto**. Drizzle with remaining **soy sauce** to taste. Serve with any remaining **lime wedges** on the side.

ALLIUM-AZING!

Love this punchy pesto? Try making it again to top seared steaks.

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