



## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



2 | 4  
Scallions



13.4 oz | 13.4 oz  
Corn



4 oz | 8 oz  
Grape Tomatoes



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Hot Sauce



2 tsp | 2 tsp  
Dijon Mustard



1 tsp | 1 tsp  
Paprika



4 oz | 8 oz  
Shelled Edamame  
Contains: Soy



1 TBSP | 2 TBSP  
Cajun Spice  
Blend



2 | 4  
Veggie Stock  
Concentrates



10 oz | 20 oz  
Barramundi  
Contains: Fish



2 TBSP | 4 TBSP  
Chili Lime  
Butter  
Contains: Milk



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



2 tsp | 4 tsp  
Garlic Powder



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

## SUCCOTASH

This corn and bean dish is a Southern cuisine staple with a long history. Here, we swap out the limas for edamame!

# CAJUN BARRAMUNDI & GARLIC SHRIMP

with Edamame Succotash, Grilled Potatoes & Remoulade

TASTE OF SUMMER



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1190





## HEAVY METAL

A large, thin metal spatula is the ideal tool for flipping delicate fish on the grill. Just be sure to oil the grates before you start cooking!

## BUST OUT

- Grill pan (if not using grill)
- Large pan
- Large bowl
- Paper towels
- Plastic wrap
- Aluminum foil
- 2 Small bowls

- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

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

\*Shrimp are fully cooked when internal temperature reaches 145°.



## 1 PREP

- Preheat a **well-oiled** grill to medium-high heat. (TIP: If using a grill pan, you'll heat it in step 5.) Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens. Drain **corn**. Halve **tomatoes** lengthwise.



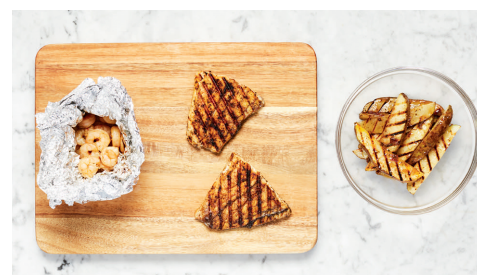
## 4 PREP FISH & SHRIMP

- Pat **barramundi\*** dry with paper towels; drizzle with **oil** and rub to coat. Season all over with **remaining Cajun Spice Blend**, **salt**, and **pepper**.
- Place **half the chili lime butter** in a second small microwave-safe bowl. Microwave until melted, 30 seconds.
- Rinse **shrimp\*** under cold water; pat dry with paper towels. Place in the center of a large piece of foil; toss with melted chili lime butter, **garlic powder**, and a **pinch of salt and pepper**. Cinch into a packet.
- **PAN ALTERNATIVE:** Skip melting the chili lime butter and tossing shrimp in the foil packet. (You'll cook the shrimp in step 5.)



## 2 COOK & MIX

- Place **potatoes** in a large microwave-safe bowl; cover tightly with plastic wrap. Microwave until tender, 5 minutes (7 minutes for 4 servings). Uncover; drain any excess water. Toss with a **drizzle of oil**, **salt**, and **pepper**.
- Meanwhile, in a small bowl, combine **mayonnaise**, **hot sauce**, **half the mustard** (all for 4), **half the paprika** (all for 4), and **¼ tsp sugar** (½ tsp for 4). Season with **salt** and **pepper**.



## 5 GRILL

- Add **potatoes**, cut sides down, and **shrimp packet** to grill. (TIP: For a grill pan, lightly oil; heat over medium high. Work in batches.) Grill potatoes, 3-5 minutes. (TIP: If potatoes are too small, line grill with foil.) Grill shrimp, 8-10 minutes. Grill **barramundi**, 4-6 minutes per side (grills can vary).
- Remove from heat. Return potatoes to bowl; toss with **remaining chili lime butter** and cover.
- **PAN ALTERNATIVE:** Cook **potatoes** in a large **oiled** pan over medium-high heat, 3-5 minutes. Return to bowl; toss with **half the chili lime butter**. Wipe out pan. Cook **barramundi** in **oil**, 4-6 minutes per side. In a second **oiled** pan over medium-high heat, cook **shrimp** with **garlic powder**, **salt**, and **pepper**, 3-4 minutes. Stir in **remaining chili lime butter**.



## 3 COOK SUCCOTASH

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **edamame**, **scallion whites**, **half the corn** (all for 4 servings), and a **pinch of salt**. Cook, stirring, until lightly browned, 2-3 minutes.
- Add **stock concentrates**, **half the Cajun Spice Blend**, and **¼ cup water** (½ cup for 4). Cook, stirring, until tender and water has evaporated, 2-3 minutes.
- Stir in **tomatoes** and **1 TBSP butter** (2 TBSP for 4); season with **salt** and **pepper**. Remove from heat; cover to keep warm.



## 6 FINISH & SERVE

- Stir **half the scallion greens** into pan with **succotash**.
- Divide **shrimp**, **barramundi**, **potatoes**, and **succotash** between plates. Top shrimp and barramundi with remaining scallion greens. Serve with **remoulade** on the side for dipping.