

## **INGREDIENTS**

2 PERSON | 4 PERSON

Cilantro

2 Cloves | 4 Cloves

Garlic

1 tsp | 1 tsp Chili Flakes

**1 | 2** Veggie Stock

Concentrate







1 | 1 Lemon



1 tsp | 2 tsp Cumin



2.5 oz | 5 oz Israeli Couscous Contains: Wheat



10 oz | 20 oz Barramundi Contains: Fish

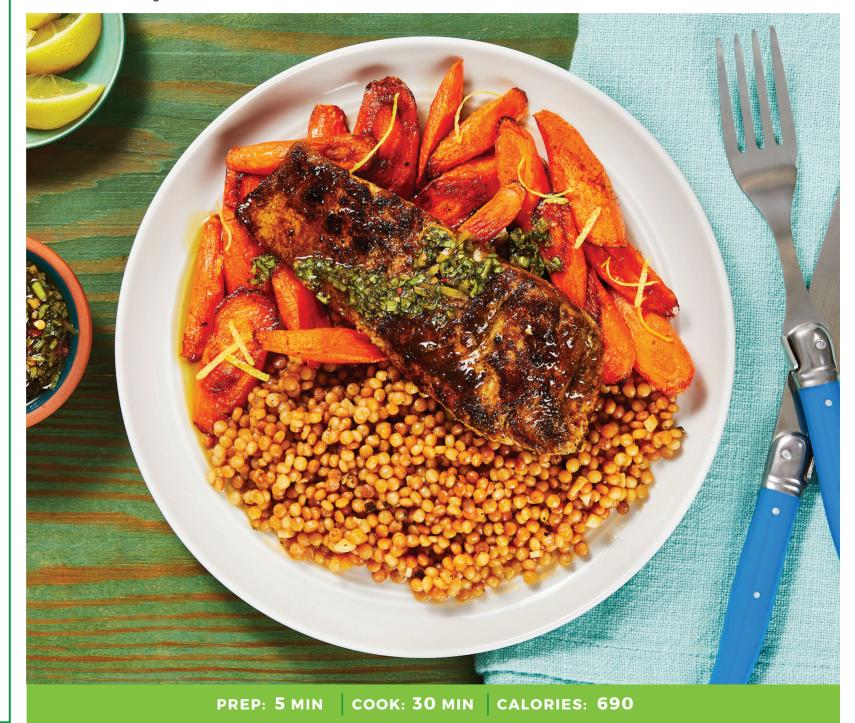
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#### **BARRAMUNDI**

This firm-fleshed fish is a member of the sea bass family and has a unique, buttery flavor.

# **CHIMICHURRI BARRAMUNDI**

with Lemony Carrots & Garlic Couscous



17



#### **AWESOME SAUCE**

Adjust the chimichurri to taste in step 3, adding more lemon for acidity and more garlic and chili flakes for aromatic depth and heat. It should taste balanced. with no one flavor dominating.



- Peeler
- Zester
- Aluminum foil
- · Baking sheet
- Small bowl
- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (10 tsp | 16 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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



#### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce.
- Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Finely chop **cilantro**. Zest and quarter lemon. Peel and mince or grate garlic.



#### **2 ROAST CARROTS**

- Toss carrots on a foil-lined baking sheet with a large drizzle of olive oil. salt, and pepper.
- Roast on top rack until golden brown and softened, 20-25 minutes.



## 3 MAKE CHIMICHURRI

• While carrots roast, in a small bowl. combine cilantro half the cumin (vou'll use the rest later). half the lemon zest, 2 TBSP olive oil (4 TBSP for 4 servings), a big squeeze of lemon juice, and a pinch of garlic to taste. Season with salt, pepper, and chili flakes to taste.



#### 4 COOK COUSCOUS

- Heat a small pot over medium-high heat. Add 1 TBSP butter (2 TBSP for 4 servings), couscous, and remaining garlic. Cook, stirring often, until garlic is fragrant and couscous is lightly toasted, 1-2 minutes,
- Stir in 34 cup water (11/2 cups for 4) and stock concentrate. Bring to a boil, then cover and reduce to a low simmer. Cook until al dente. 6-8 minutes.
- Keep covered off heat until ready to serve.



#### **5 COOK FISH**

- While couscous cooks, pat barramundi\* dry with paper towels. Season generously with remaining cumin, salt, and pepper.
- Heat a large drizzle of olive oil in a large, preferably nonstick, pan over medium-high heat. Add barramundi and cook until opaque and cooked through, 4-6 minutes per side. Turn off heat



#### 6 FINISH & SERVE

- Fluff couscous with a fork; season with salt and pepper.
- Toss carrots with remaining lemon zest
- Divide couscous, carrots, and barramundi between plates. Top barramundi with chimichurri. Serve with any remaining lemon wedges on the side.