



SEARED BARRAMUNDI & HORSERADISH SAUCE

with Seasoned Potato Wedges & Apple Salad



HELLO

AUSTRALIS BARRAMUNDI

Mild and buttery, Australis Barramundi has everything you want and none of what you don't. Discover your #NewFaveFish: <https://better.fish/hellofresh>

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 590

-  Yukon Gold Potatoes
-  Apple
-  Sour Cream (Contains: Milk)
-  Horseradish Powder
-  Mixed Greens
-  Fry Seasoning
-  Lemon
-  Mayonnaise (Contains: Eggs)
-  Australis Barramundi (Contains: Fish)

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 sides down.

BUST OUT

- Baking sheet
- Large bowl
- Small bowl
- Paper towels
- Large pan
- Vegetable oil (4 tsp | 4 tsp)
- Olive oil (1 tsp | 1 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Apple **1** | **2**
- Lemon **1** | **2**
- Sour Cream **2 TBSP** | **4 TBSP**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Horseradish Powder  **1 tsp** | **1 tsp**
- Australis Barramundi* **10 oz** | **20 oz**
- Mixed Greens **2 oz** | **4 oz**

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



1 ROAST POTATOES

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a large drizzle of **oil**, half the **Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack until golden brown, 20-25 minutes.



4 COOK FISH

Pat **barramundi** dry with paper towels. Season all over with **salt** and **pepper**. Season flesh sides with remaining **Fry Seasoning**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add barramundi skin sides down. Cook until skin is crispy, 4-5 minutes. Flip and cook until fish is opaque and cooked through, 2-3 minutes more.



2 MARINATE APPLE

While potatoes roast, halve, core, and thinly slice **apple**. Quarter **lemon**. In a large bowl, toss apple slices with juice from half the lemon. Set aside.



5 MAKE SALAD

While barramundi cooks, add **mixed greens** to bowl with marinated **apple slices**. Season with **salt** and **pepper**. Add a drizzle of **olive oil** and toss to combine.



3 MAKE HORSERADISH SAUCE

In a small bowl, combine **sour cream** and **mayonnaise**. Stir in half the **horseradish powder** (use all for 4 servings) and a small squeeze of **lemon juice**. Season with **salt** and **pepper**. Taste and add more lemon juice if desired.



6 SERVE

Divide **potatoes**, **salad**, and **barramundi** between plates. Drizzle a small amount of **horseradish sauce** over fish and serve the rest on the side for dipping. Serve with any remaining **lemon wedges** on the side.

GIDDY UP!

Try making this creamy horseradish sauce again to top roast beef.



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