



## INGREDIENTS

2 PERSON | 4 PERSON



**1 | 2**  
Sunkist® Blood  
Orange



**1 | 2**  
Lemon



**1 | 1**  
Yellow Onion



**10 oz | 20 oz**  
Steelhead Trout  
Contains: Fish



**½ Cup | 1 Cup**  
Basmati Rice



**1 | 2**  
Chicken Stock  
Concentrate



**¼ oz | ½ oz**  
Chives



**½ oz | 1 oz**  
Pistachios  
Contains: Tree Nuts



**2 TBSP | 4 TBSP**  
Crème Fraîche  
Contains: Milk



**2 oz | 4 oz**  
Arugula



**1 tsp | 2 tsp**  
Garlic Powder

## HELLO

### CHIVE CRÈME FRAÎCHE

A sprinkle of chives adds a bright, allium-azing bite to creamy-cool crème fraîche.

# SLOW-ROASTED CITRUS TROUT

with Crème Fraîche, Rice Pilaf & Blood Orange Pistachio Salad

GOURMET



PREP: 5 MIN | COOK: 45 MIN | CALORIES: 950

Sunkist

### SUNKIST® BLOOD ORANGE

With a hint of berry flavor and a maroon interior, this unique orange variety will enhance any recipe or beverage. Learn more at [Sunkist.com](https://www.sunkist.com).





## SUNNY BUSINESS

In step 2, we ask you to layer lemon and orange pieces atop your trout. In addition to imparting a citrusy flavor, the slices help insulate the fish, keeping it moist as it cooks. Slow-roasting at low heat doubly ensures the fish won't dry out, creating deliciously tender results.

## BUST OUT

- Zester
- Paper towels
- Baking dish
- Small pot
- Small bowl
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (10 tsp | 18 tsp)
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

## GET SOCIAL

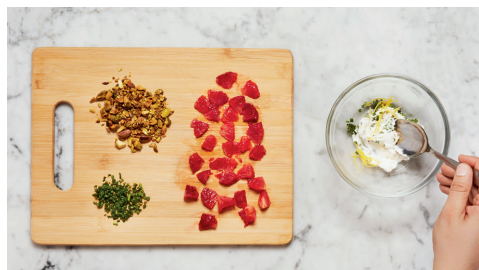
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### 1 START PREP

- Adjust rack to middle position and preheat oven to 325 degrees. **Wash and dry all produce.**
- Zest and halve **orange** and **lemon**, keeping them separate. Thinly slice half the orange and half the lemon into rounds; stack rounds and cut into half-moons. (You'll use the rest of each later.) Halve and peel **onion**; finely dice one half (**dice whole onion for 4 servings**).



### 4 FINISH PREP & MIX SAUCE

- Meanwhile, finely chop **chives**. Roughly chop **pistachios**. Peel and dice **remaining orange**. **TIP: Place orange cut side down on a cutting board. Use a knife to easily remove the peel, then dice fruit.**
- In a small bowl, combine **crème fraîche**, **lemon zest**, and half the chives. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 2 ROAST FISH

- Pat **trout\*** dry with paper towels; season generously with **salt** and **pepper**. Place in an 8-by-8-inch baking dish (**for 4 servings, use a 9-by-13-inch baking dish**). Drizzle each fillet with **olive oil**, then rub with **orange zest** and **garlic powder**. Layer **orange and lemon slices** on top, then drizzle with more **olive oil** (about 1 TBSP per fillet).
- Roast on middle rack until trout is opaque and cooked through, 25-30 minutes.



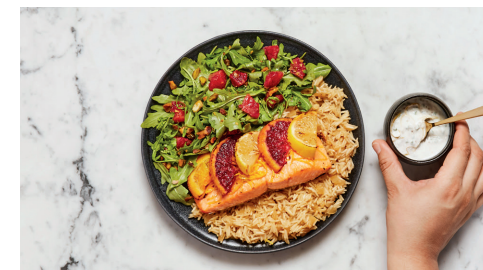
### 5 MAKE SALAD

- In a large bowl, toss **arugula**, **diced orange**, and **pistachios** with a **large drizzle of olive oil** and a **squeeze of lemon juice** to taste. Season with **salt** and **pepper**.



### 3 MAKE PILAF

- Meanwhile, melt **1 TBSP butter** in a small pot over medium-high heat. Add **diced onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes.
- Stir in **rice** to coat.
- Add **stock concentrate**, **¾ cup water** (**1½ cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, 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 & SERVE

- Fluff **rice pilaf** with a fork; season with **salt** and **pepper**.
- Divide pilaf and **salad** between plates. Top pilaf with **trout**; remove **orange and lemon slices**. Drizzle trout with **chive crème fraîche**. Sprinkle everything with **remaining chives** and serve. **TIP: For a festive presentation, keep citrus slices on top of trout and serve with chive crème fraîche on the side. We don't recommend eating the citrus rind.**

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