



Baja Barramundi

with Yellow Rice

30 Minutes



Barramundi



Baby Tomatoes



Cilantro



Basmati Rice



Sour Cream



Mexican Seasoning



Cumin-Turmeric
Spice Blend



Lime



Green Onions

HELLO BARRAMUNDI

Mild, buttery, sustainable, and high in omega-3!

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring cups, measuring spoons, medium bowl, microplane/zester, medium pot, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Baby Tomatoes	113 g	227 g
Cilantro	7 g	14 g
Basmati Rice	¾ cup	1 ½ cup
Sour Cream	3 tbsp	6 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Cumin-Turmeric Spice Blend	2 tsp	4 tsp
Lime	1	2
Green Onions	2	4
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Halve **tomatoes**. Thinly slice **green onions**, separating **whites** from **greens**. Roughly chop **cilantro**. Zest, then juice **half the lime**. Cut the **remaining lime** into wedges.



Cook rice

Heat a medium pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), **green onion whites, rice** and **Cumin-Turmeric Spice Blend**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Make salsa fresca

While the **rice** cooks, add **tomatoes, cilantro, green onion greens, ½ tbsp oil** (dbl for 4 ppl) and **half the lime juice** to a medium bowl. Season with **salt** and **pepper** and stir to combine.



Make crema

Combine **sour cream, remaining lime juice** and **¼ tsp lime zest** (dbl for 4 ppl) in a small bowl. Stir in **½ tbsp water**, adding more if needed, until **mixture** reaches a drizzling consistency. Season with **salt** and **pepper**.



Cook fish

Pat **barramundi** dry with paper towels. Season with **salt** and **pepper**. Season **flesh** sides with **Mexican Seasoning**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **barramundi, skin** sides down. Cook until **skin** is crispy, 4-5 min. Flip and cook until **barramundi** is opaque and cooked through, 2-3 min.**



Finish and serve

Fluff **rice** with a fork. Season with **salt** and **pepper**. Divide **rice** between plates. Top with **barramundi** and **salsa fresca**. Drizzle over the **crema** and squeeze over a **lime wedge**, if desired.

Dinner Solved!