



BAJA BARRAMUNDI

with Yellow Rice & Salsa Fresca

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



4 oz | 8 oz
Grape Tomatoes



¼ oz | ½ oz
Cilantro



1 | 2
Lime



1 | 1
Chili Pepper



1 tsp | 1 tsp
Turmeric



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Mushroom Stock Concentrate



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Cumin



10 oz | 20 oz
Barramundi
Contains: Fish



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

TURMERIC

This warming spice, related to ginger, adds a subtle peppery heat and beautiful golden hue to barramundi and rice.

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 570



FIL-LET IT BE

Nonstick pan or not, we understand if you've had an incident (or two) involving fish skin, scraping, and your pan. The key to a clean release? Leave the fillets alone! Once the skin crisps up, the fish will separate from the pan on its own and be ready to flip.

BUST OUT

- Zester
- 2 Small bowls
- Small pot
- Paper towels
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp | 2 tsp**)
- Butter (**2 TBSP | 3 TBSP**)
Contains: Milk

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



1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Halve **tomatoes**. Mince **cilantro**. Zest and quarter **lime** (for 4 servings, zest one lime and quarter both). Mince **chili**.



4 MAKE CREMA

- In a small bowl, combine **sour cream**, a **big squeeze of lime juice**, and as much **lime zest** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



2 COOK RICE

- Melt **1 TBSP butter** in a small pot over medium-high heat. Add **half the scallion whites** and **¼ tsp turmeric** (**½ tsp for 4 servings**); cook until fragrant, 1 minute. (**You'll use more turmeric later.**)
- Stir in **rice**, **¾ cup water** (**1½ cups for 4**), **stock concentrate**, and a **big pinch of salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK FISH

- In a second small bowl, combine **cumin** and **¼ tsp remaining turmeric** (**½ tsp for 4 servings**). (**Be sure to measure the turmeric; we sent more.**)
- Pat **barramundi*** dry with paper towels. Season all over with **salt** and **pepper**. Season flesh sides with **spice mixture**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add barramundi skin sides down and cook until skin is crispy, 4-5 minutes. Flip and cook until fish is opaque and cooked through, 2-3 minutes more.



3 MAKE SALSA FRESCA

- While rice cooks, in a medium bowl, combine **tomatoes**, **cilantro**, **remaining scallion whites**, and **juice from half the lime** (**whole lime for 4 servings**). Season with **salt** and **pepper**. If you like your salsa spicy, stir in **chili** to taste.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **scallion greens** and **1 TBSP butter** (**2 TBSP for 4 servings**) and season with **salt** and **pepper**.
- Divide rice between plates. Top rice with **barramundi**; garnish with **salsa fresca** and **crema**. Serve with any **remaining lime wedges** on the side.