



# BARRAMUNDI OVER CORN, POBLANO & POTATO HASH

with Salsa Fresca & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



1 | 2  
Poblano Pepper



1 | 1  
Yellow Onion



13.4 oz | 26.8 oz  
Corn



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



1 | 2  
Roma Tomato



1 | 2  
Lime



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Australis  
Barramundi  
Contains: Fish



## HELLO

### CORN, POBLANO & POTATO HASH

The veggies all roast on the same baking sheet while you prepare the rest of the meal for a fun and easy side.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 640



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## FIL-LET IT BE

Some quick tips to ensure crispy-skinned barramundi success:

- 1) Take your fillets out of the fridge 15-20 minutes before you prep. Room temperature fish = more even cooking.
- 2) Heat your oil until shimmering, then add the fillets and let them do their thing (no poking or moving around!). The barramundi skin will naturally release from the pan when the fish is ready to flip.

## BUST OUT

- Strainer
- Paper towels
- Baking sheet
- Zester
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (2 tsp | 2 tsp)

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



### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Core, deseed, and dice **poblano** into ½-inch pieces. Halve, peel, and dice half the **onion** into ½-inch pieces; mince a bit of onion until you have 1 TBSP (**dice whole onion for 4; mince until you have 2 TBSP**). Drain **corn** and pat very dry with paper towels.



### 4 MAKE LIME CREMA

- In a second small bowl, combine **sour cream**, a squeeze of **lime juice**, and **lime zest** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 2 ROAST VEGGIES

- Toss **potatoes**, **poblano**, **diced onion**, and **corn** on a baking sheet with a large drizzle of **olive oil**, half the **Southwest Spice** (you'll use the rest later), **pepper**, and a couple big pinches of **salt**.
- Roast on top rack until veggies are tender and lightly browned, 20-25 minutes. (**For 4 servings, divide veggies between two baking sheets; roast on top and middle racks, swapping rack positions halfway through.**)



### 5 COOK FISH

- Pat **barramundi\*** dry with paper towels and season all over with **salt** and **pepper**. Season flesh sides with remaining **Southwest Spice**; rub to evenly coat.
- Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add barramundi skin sides down. Cook until skin is slightly crisp, 4-5 minutes. Flip and cook until barramundi is opaque and cooked through, 2-3 minutes more.



### 3 MAKE SALSA FRESCA

- While veggies roast, finely dice **tomato**. Zest and quarter **lime**.
- In a small bowl, combine tomato, **minced onion**, a squeeze of **lime juice**, and a drizzle of **olive oil**. Season with **salt** and **pepper**.



### 6 SERVE

- Divide **veggie hash** between plates and top with **barramundi**, **lime crema**, and **salsa fresca**. Serve with remaining **lime wedges** on the side.