






Mexican Grilled Barramundi

with Foil Pouch Veggies and Lime Mayo

Grill

30 Minutes



-  Barramundi
-  Black Beans
-  Sweet Bell Pepper
-  Baby Tomatoes
-  Lime
-  Green Onions
-  Canned Corn
-  Mexican Seasoning
-  Mayonnaise

HELLO BARRAMUNDI

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

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 500°F over medium-high heat.

Bust out

Medium bowl, measuring spoons, strainer, aluminum foil, paper towels, large bowl, small bowl

Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Black Beans	370 ml	740 ml
Sweet Bell Pepper	160 g	320 g
Baby Tomatoes	113 g	227 g
Lime	1	1
Green Onions	2	4
Canned Corn	113 g	227 g
Mexican Seasoning	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
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

Drain and rinse **beans**. Transfer **beans** to a large bowl. Drain and rinse **corn**. Add **half the corn** to the bowl with **beans** (use all the corn for 4 ppl). Thinly slice **green onions**. Quarter **tomatoes**. Core, then cut **pepper** into ¼-inch pieces. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



Grill barramundi

While **foil pouch veggies** grill, add **barramundi** to the prepared foil, skin-side down. Close lid and grill, until skin is crispy, 8-10 min, then carefully flip. (**TIP:** When the skin is crispy, it will be easier to flip and won't stick to the foil.) Continue to grill until opaque and cooked through, 2-3 min.**



Grill foil pouch veggies

Add **half the peppers**, **half the Mexican Seasoning** and **1 tbsp oil** to the large bowl with **beans** and **corn**. Season with **salt** and **pepper**, then stir to combine. Layer two 18x12-inch pieces of foil. Arrange **veggie mixture** on one side of foil. Fold foil in half over **veggie mixture** and pinch edges to seal pouch. Set aside. (**NOTE:** Make 2 pouches for 4 ppl.) Place pouch on one side of grill and grill until tender, 12-14 min.



Make salsa and lime mayo

While **veggies** and **barramundi** grill, add **tomatoes**, **remaining peppers**, **half the green onions**, **half the lime juice**, **¼ tsp sugar** and **½ tbsp oil** to a medium bowl. Season with **salt** and **pepper**, then stir to combine. Add **mayo**, **lime zest** and **remaining lime juice** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Season barramundi

While **foil pouch veggies** grill, stack two 6x12-inch pieces of foil on other side of grill. Pat **barramundi** dry with paper towels. Add **barramundi**, **remaining Mexican Seasoning** and **1 ½ tbsp oil** (dbl for 4 ppl) to the same bowl (from step 1). Season with **salt** and **pepper**, then toss to coat.



Finish and serve

Carefully open foil pouch. Sprinkle **remaining green onions** over **veggies**, then stir to combine. Divide **barramundi**, **veggies** and **salsa** between plates. Drizzle **lime mayo** over **barramundi**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!