



# TROPICAL SUNSET BARRAMUNDI

with Pineapple Scallion Salsa, Coconut Rice & Lime Roasted Carrots

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



2 | 4  
Scallions



1 | 1  
Lime



4 oz | 8 oz  
Pineapple



½ Cup | 1 Cup  
Jasmine Rice



5.07 oz | 10.14 oz  
Coconut Milk  
Contains: Tree Nuts



10 oz | 20 oz  
Barramundi  
Contains: Fish



1 oz | 2 oz  
Sweet Thai  
Chili Sauce

## HELLO

### PINEAPPLE SCALLION SALSA

A sweet and tangy topper made from juicy chopped pineapple, tart lime juice, and aromatic scallions



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 720



# HELLO FRESH

## SHAKE IT UP

Give your coconut milk a good shake before opening the container and adding to the pot in step 2. The fridge may have caused the cream to rise and solidify, but not to worry—the liquids and solids will quickly come together during cooking.

## BUST OUT

- Peeler
- Strainer
- Zester
- Fine-mesh strainer
- Small pot
- Baking sheet
- Small bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Sugar ( $\frac{1}{2}$  tsp | 1 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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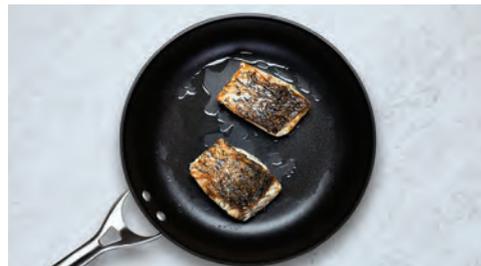
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\* Barramundi is fully cooked when internal temperature reaches 145°.



## 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** on a diagonal into  $\frac{1}{2}$ -inch-thick pieces. Drain **pineapple**; roughly chop. Trim and thinly slice **scallions**. Zest and quarter **lime**.
- Place **rice** in a fine-mesh strainer and rinse until water runs clear.



## 4 COOK FISH

- Pat **barramundi\*** dry with paper towels and season all over with **salt** and **pepper**.
- 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.
- Turn off heat; transfer to a plate. Wash out pan.



## 2 COOK RICE

- In a small pot, combine  $\frac{1}{4}$  cup **coconut milk** (thoroughly shake before opening container; you'll use the rest later),  $\frac{1}{2}$  cup **water**, **1 TBSP butter**,  $\frac{1}{2}$  tsp **sugar**, and a big pinch of **salt**. (For 4 servings, use  $\frac{1}{2}$  cup **coconut milk**, **1 cup water**, **2 TBSP butter**, and **1 tsp sugar**.)
- Bring mixture to a boil, then stir in **rice**; cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 MAKE COCONUT SAUCE

- Return same pan to medium-high heat. Add **chili sauce** and remaining **coconut milk**. Bring to a simmer and cook until reduced by about half, 2-3 minutes.
- Remove from heat; stir in a squeeze of **lime juice** to taste.



## 3 ROAST CARROTS & MIX SALSA

- While rice cooks, toss **carrots** on a baking sheet with a drizzle of **oil**. Season with **salt** and **pepper**.
- Roast on top rack until golden brown and tender, 20-25 minutes.
- Meanwhile, in a small bowl, combine **pineapple**, **scallions**, and a big squeeze of **lime juice**. Season with **salt** and **pepper**.



## 6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Toss **carrots** with **lime zest**.
- Divide rice, carrots, and **barramundi** between plates. Top fish with **coconut sauce** and **pineapple salsa**. Serve with any remaining **lime wedges** on the side.

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