



# Baja Barramundi

with Yellow Rice

PRONTO

30 Minutes



Barramundi



Grape 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

Large Non-Stick Pan, Measuring Cups & Spoons, Paper Towels, Microplane/Zester, Medium Bowl, Small Bowl, Medium Pot

## Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Grape 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 74°C/165°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.*

## Contact

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## 1. PREP

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



## 4. MAKE CREMA

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



## 2. COOK RICE

Heat a medium pot over medium-high heat. When hot, add **1 tbsp oil**, **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. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



## 5. COOK FISH

Pat **barramundi** dry with paper towels. Season with **salt** and **pepper**. Season flesh sides with **Mexican seasoning**. Heat a large nonstick pan over medium-high heat. When hot, add **1 tbsp oil** 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. \*\*



## 3. MAKE SALSA FRESCA

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



## 6. 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!