



Crispy Barramundi Sammie

with Horseradish Aioli and Pickled Cucumbers

Quick

25 Minutes



Barramundi



Artisan Bun



Montreal Steak Spice



Spring Mix



Mayonnaise



Horseradish



White Wine Vinegar



Mini Cucumber



All-Purpose Flour

HELLO BARRAMUNDI

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

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan, strainer, paper towels

Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Artisan Bun	2	4
Montreal Steak Spice	½ tbsp	1 tbsp
Spring Mix	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Horseradish	1 tbsp	2 tbsp
White Wine Vinegar	3 tbsp	6 tbsp
Mini Cucumber	132 g	264 g
All-Purpose Flour	1 tbsp	2 tbsp
Sugar*	½ tbsp	1 tbsp
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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Pickle cucumbers

Finely slice **cucumbers**. Add **vinegar**, **½ tbsp sugar** and **⅛ tsp salt** (dbl both for 4 ppl) to a medium microwaveable bowl. Microwave, in 15 second increments, stirring occasionally, until **sugar** dissolves. Add **cucumbers** to the bowl and stir to combine. Add **2 tsp of the pickling liquid** (dbl for 4 ppl) to a large bowl, then set aside the bowl of **cucumbers** in the fridge until needed.



Toast buns

While **barramundi** cooks, halve **buns**. Arrange on a baking sheet, cut-side up. Toast in the **top** of the oven, until golden-brown, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Make aioli and vinaigrette

Stir together **mayo** and **horseradish** in a small bowl. (**NOTE:** This is your horseradish aioli.) Add **1 ½ tbsp oil** (dbl for 4 ppl) to the bowl with **pickling liquid**, then whisk to combine. (**NOTE:** This is your vinaigrette.)



Make salad

While **buns** toast, drain **pickling liquid** from the bowl with **cucumbers**. Add **half the pickled cucumbers** and **spring mix** to the bowl with **vinaigrette**. Toss to combine.



Cook barramundi

Heat a large non-stick pan over medium-high heat. While the pan heats, pat **barramundi** dry with paper towels. Sprinkle **half the Montreal Steak Spice** (use all for 4 ppl) over the tops only, avoiding the skin side. Sprinkle **flour** over entire **fillets**. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **barramundi**, skin-side down. Cook until skin is crispy, 4-5 min. Flip and cook until **barramundi** is opaque and cooked through, 2-3 min. **



Finish and serve

Spread **horseradish aioli** on the **top** and **bottom buns**. Place **barramundi** on the **bottom bun**, then top with **remaining pickled cucumbers**, some **dressed greens** and **top bun**. Serve **sammies** with **remaining salad** alongside.

Dinner Solved!