



Crispy Barramundi Sammie

with Horseradish Aioli and Wedges

30 Minutes



Barramundi



Brioche Bun



Montreal Steak Spice



Spring Mix



Mayonnaise



Horseradish



White Wine Vinegar



Mini Cucumber



All-Purpose Flour



Russet Potato

HELLO BARRAMUNDI

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

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Bust out

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

Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Brioche Bun	2	4
Montreal Steak Spice	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
Horseradish	1 tbsp	2 tbsp
White Wine Vinegar	3 tbsp	6 tbsp
Mini Cucumber	66 g	132 g
All-Purpose Flour	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Unsalted Butter*	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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Roast potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** to a baking sheet. Season with **salt** and **half the Montreal Steak Spice**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)



Cook barramundi

Heat a large non-stick pan over medium-high heat. While the pan heats, pat **barramundi** dry with paper towels. Sprinkle **remaining Montreal Steak Spice** over the tops of **barramundi** only, avoiding the skin-side. Sprinkle **flour** over entire **fillets**. When the pan is 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. **** Carefully remove skin from barramundi**, if desired.



Pickle cucumbers

While **potatoes** roast, thinly slice **cucumber**. Add **vinegar**, **½ tbsp sugar** and a **pinch of salt** (dbl both for 4 ppl) to a medium microwaveable bowl. Microwave, in 15 second increments, stirring occasionally, until sugar dissolves. (**NOTE:** This is your pickling liquid.) Add **cucumbers** to the bowl, then stir to combine.



Toast buns

While **barramundi** cooks, halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Make horseradish aioli and vinaigrette

Stir together **mayo** and **horseradish** in a small bowl. Season with **salt**. (**NOTE:** This is your horseradish aioli.) Whisk together **½ tbsp pickling liquid** (from step 2) and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. (**NOTE:** This is your vinaigrette.)



Finish and serve

Add **spring mix** to the bowl with **vinaigrette**. Toss to combine. Drain **cucumbers**, discarding pickling liquid. Spread **horseradish aioli** on **bottom buns**. Spread **1 tbsp butter** (dbl for 4 ppl) on **top buns**. Place **barramundi** on **bottom buns**, then top with **pickled cucumbers**, **dressed greens** and **top buns**. Serve **sammies** with **potato wedges** alongside.

Dinner Solved!