



Crispy-Skinned Barramundi

with Potatoes, Garlicky Green Beans and Lemony Dip

Quick

25 Minutes



Barramundi



Russet Potato



Green Beans



Parsley and Thyme



Lemon



Mayonnaise



Garlic Puree

HELLO BARRAMUNDI

A popular Australian white fish!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, zester, medium pot, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Russet Potato	460 g	920 g
Green Beans	170 g	340 g
Parsley and Thyme	14 g	14 g
Lemon	1	1
Mayonnaise	4 tbsp	8 tbsp
Garlic Puree	1 tbsp	2 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 the website or app for the as-prepared recipe nutritional 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 potatoes

Cut **potatoes** into ¼-inch wedges. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt and pepper**, then toss to coat. Roast in the **middle** of the oven until golden-brown, 21-23 min.



Prep

While **potatoes** roast, roughly chop **parsley**. Strip **½ tbsp thyme leaves** (dbl for 4 ppl) from stems. Trim, then halve **green beans**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges.



Cook barramundi

Pat **barramundi** dry with paper towels, then sprinkle with **thyme**. Season with **salt and pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **barramundi**, skin-side down. Cook until golden-brown and cooked through, 4-5 min per side.**



Cook green beans

While **barramundi** cooks, heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **green beans**. Cook, stirring occasionally, until **green beans** are tender-crisp, 3-4 min. Add **half the garlic puree**. Cook, stirring often, until fragrant, 1 min. Remove the pot from heat. Add **parsley**. Season with **salt and pepper**, then stir to combine.



Make lemony dip

While **green beans** cook, add **mayo, lemon juice, remaining garlic puree** and **1 tsp lemon zest** (dbl for 4 ppl) to a small bowl. Season with **salt and pepper**, then stir to combine.



Finish and serve

Divide **potatoes, green beans** and **barramundi** between plates. Serve **lemony dip** alongside. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!