



# Fillet-O-Barramundi Sandwiches

with DIY Tartar Sauce and Roasted Potatoes

Quick

25 Minutes



Barramundi



Yellow Potato



Brioche Bun



Dill Pickle, sliced



Mayonnaise



Italian Breadcrumbs



Seasoned Salt



Dill-Garlic Spice Blend



Spring Mix

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.

## Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, paper towels

## Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Yellow Potato	360 g	720 g
Brioche Bun	2	4
Dill Pickle, sliced	90 ml	180 ml
Mayonnaise	½ cup	1 cup
Italian Breadcrumbs	¼ cup	½ cup
Seasoned Salt	½ tbsp	1 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
Spring Mix	28 g	56 g
Sugar*	¼ tsp	½ tsp
Oil*		
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.*

## Contact

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## Prep and roast potatoes

- Halve **potatoes** lengthwise.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **1 tsp seasoned salt** (dbl for 4 ppl) and **pepper**, then toss to coat. Arrange cut-side down.
- Roast **potatoes** in the **bottom** of the oven until golden-brown and tender, 20-22 min.



## Make DIY tartar sauce

- Meanwhile, drain **pickles**.
- Very finely chop **2 tbsp pickles** (dbl for 4 ppl).
- Add **chopped pickles**, **remaining mayo**, **remaining Dill-Garlic Spice Blend** and **¼ tsp sugar** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then stir to combine.



## Coat barramundi

- Meanwhile, combine **half the Dill-Garlic Spice Blend** and **2 tbsp mayo** (dbl for 4 ppl) in a small bowl. (**NOTE:** Reserve remaining mayo and remaining Dill-Garlic Spice Blend for DIY tartar sauce in step 4.)
- Combine **breadcrumbs** and **1 tsp oil** (dbl for 4 ppl) in another small bowl.
- Pat **barramundi** dry with paper towels, then arrange on another parchment-lined baking sheet, skin-side down.
- Season tops of **barramundi** with **remaining seasoned salt** and **pepper**, then spread **mayo mixture** over top. Top with **breadcrumb mixture**, pressing down gently to adhere.



## Toast buns

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



## Roast barramundi

- Roast in the **middle** of the oven until **breadcrumbs** are golden and **barramundi** is cooked through, 14-17 min.\*\*



## Finish and serve

- Spread **some DIY tartar sauce** onto **buns**. Stack **spring mix**, **barramundi** and **some pickles** on **bottom buns**. Close with **top buns**.
- Divide **filet-o-barramundi sandwiches**, **potatoes** and **any remaining pickles** between plates.
- Serve **any remaining DIY tartar sauce** alongside for dipping.

**Dinner Solved!**