



# Lemon-Pepper Barramundi and Zesty Rice

with Garlic Snap Peas and Horseradish Aioli

Quick

25 Minutes



Barramundi



Garlic Salt



Basmati Rice



Sugar Snap Peas



Lemon-Pepper  
Seasoning



Lemon



Vegetable Broth  
Concentrate



Mayonnaise



Creamy Horseradish  
Sauce

HELLO LEMON-PEPPER SEASONING

*A peppery spice blend with zippy lemon and zesty garlic!*

## Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

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

## Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Garlic Salt	1 tsp	2 tsp
Basmati Rice	¾ cup	1 ½ cups
Sugar Snap Peas	113 g	227 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Lemon	½	1
Vegetable Broth Concentrate	1	2
Mayonnaise	2 tbsp	4 tbsp
Creamy Horseradish Sauce	1 tbsp	2 tbsp
Unsalted Butter*	2 ½ tbsp	5 tbsp
Sugar*	½ tsp	¼ tsp
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.

## Contact

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## Cook rice

- Add **rice**, **broth concentrate**, **half the Lemon-Pepper Seasoning**, **¼ tsp** (½ tsp) **salt** and **1 ¼ cups** (2 ½ cups) **water** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.
- Add **lemon zest** and **1 tbsp** (2 tbsp) **butter** to the pot with **rice**, then fluff with a fork until **butter** melts.



## Sauté sugar snap peas

- Heat the same pan from step 2 over medium-high.
- Add **½ tbsp** (1 tbsp) **butter**, then **sugar snap peas**. Cook, stirring occasionally, until **sugar snap peas** are tender-crisp, 3-4 min.
- Add **remaining garlic salt**, then season with **pepper**. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat.



## Prep and make aioli

- Meanwhile, zest, then cut **half the lemon** (whole lemon for 4 ppl) into wedges.
- Trim **sugar snap peas**.
- Cut the top off the **horseradish sauce packet**, then drain and discard any **liquid**.
- Add **mayo**, **horseradish** and **¼ tsp** (¼ tsp) **sugar** to a small bowl. Squeeze a **lemon wedge** over top. Season with **garlic salt** and **pepper**, to taste, then stir to combine.
- Add **1 tbsp** (2 tbsp) **butter** to a large non-stick pan. Heat over medium-high to melt.



## Finish and serve

- Carefully remove and discard skin from **barramundi**, if desired.
- Divide **rice** and **sugar snap peas** between plates. Top with **barramundi**.
- Dollop **aioli** over **barramundi**.
- Squeeze a **lemon wedge** over the plate, if desired.

## Dinner Solved!



## Broil barramundi

- While **butter** melts, pat **barramundi** dry with paper towels.
- Arrange **barramundi**, skin-side down, on a foil-lined baking sheet.
- Drizzle **melted butter** over **barramundi**, then season with **half the remaining garlic salt** and **remaining Lemon-Pepper Seasoning**.
- Broil in the **top** of the oven until golden and cooked through, 5-6 min.\*\*