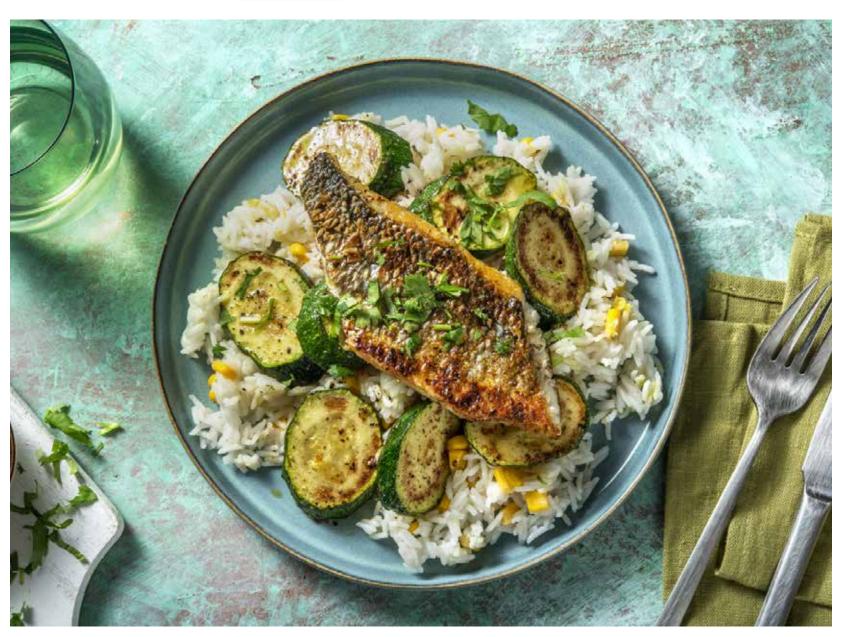


Mexican-Spiced Barramundi and Corn Rice

with Garlicky Zucchini and Lime-Butter Sauce

Family

35 Minutes









Basmati Rice





Cilantro





Corn Kernels





Mexican Seasoning

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring spoons, zester, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Basmati Rice	¾ cup	1 ½ cup
Cilantro	7 g	7 g
Lime	1	1
Corn Kernels	56 g	113 g
Zucchini	200 g	400 g
Garlic	6 g	12 g
Mexican Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

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.



Cook rice

Peel, then mince or grate the **garlic**. Heat a medium pot over medium heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then the **rice** and **half the garlic**. Cook, stirring often, until fragrant, 1-2 min. Add **1** ½ **cups water** (dbl for 4 ppl) 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.



Prep

While the **rice** cooks, cut the **zucchini** into ½-inch rounds. Zest, then juice **half the lime** (whole lime for 4 ppl). Roughly chop the **cilantro**. Pat the **barramundi** dry with paper towels, then sprinkle with **Mexican Seasoning**. Season with **salt** and **pepper**. Set aside.



Cook zucchini

Heat a large non-stick pan over medium-high heat. When hot add **1 tbsp oil** (dbl for 4 ppl), then the **zucchini**. Cook, stirring often, until tender-crisp, 3-4 min. Add the **remaining garlic**. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**. Transfer to a plate and cover to keep warm.



Cook barramundi

Add the **barramundi**, skin-side down, to the same pan. (TIP: Add ½ tbsp oil to the pan, if it looks dry.) Cook, until the skin is crispy, 6-7 min. Flip the **barramundi** over and cook until cooked through, 1-2 min.** Transfer to a plate, skin-side up.



Make sauce

Add 2 tbsp butter and 1 tbsp water (dbl both for 4 ppl) to the same pan. Swirl to melt, 1 min. Remove the pan from heat. Add the lime juice. Stir together, scraping up all the browned bits from the bottom of the pan, until combined, 30 sec. Season with salt.



Finish and serve

Fluff the **rice** with a fork. Stir in **corn** and **lime zest**, until **corn** is warmed through, 1-2 min. Season with **salt**. Divide **rice** between bowls. Top the **Mexican-spiced barramundi** and **garlicky zucchini**. Drizzle with the **lime-butter sauce**. Sprinkle the **cilantro** over top.

Dinner Solved!

Contact

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^{*} Pantry items

^{**} Cook to a minimum internal temperature of 70°C/158°F, as size may vary.