



# Roasted Barramundi and Mexican-Style Rice Bowls

with Charred Corn Salad and Guacamole

Family Friendly

Quick

25 Minutes



Barramundi



Enchilada Spice Blend



Basmati Rice



Roma Tomato



Vegetable Broth Concentrate



Canned Corn



White Wine Vinegar



Feta Cheese, crumbled



Cilantro



Guacamole

## HELLO FETA CHEESE

*A salty, briny cheese with a crumbly texture!*

## Start here

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

## Bust out

2 Baking sheets, medium bowl, measuring spoons, strainer, aluminum foil, medium pot, measuring cups, paper towels

## Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Basmati Rice	¾ cup	1 ½ cup
Roma Tomato	160 g	320 g
Vegetable Broth Concentrate	1	2
Canned Corn	½ can	1 can
White Wine Vinegar	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Cilantro	7 g	7 g
Guacamole	3 tbsp	6 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.*

## Contact

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## Char corn

Using a strainer, drain **corn**. Transfer **half the corn** (use all for 4 ppl) to an unlined baking sheet. Pat **corn** dry with paper towels. (**TIP:** Drying the corn thoroughly will help prevent it from sticking to the baking sheet!) Spread **corn** out into a single layer. Broil in the **top** of the oven, stirring occasionally, until dark-brown in spots, 5-7 min. Transfer **corn** to a medium bowl.



## Prep

Meanwhile, cut **tomatoes** into ½-inch pieces. Roughly chop **cilantro**.



## Cook rice

Meanwhile, heat a medium pot over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **rice** and **2 tsp Enchilada Spice Blend** (dbl for 4 ppl). Cook, stirring often, until fragrant, 30 sec. Add **broth concentrate**, ¼ **tsp salt** and **1 ¼ cups water** (dbl both for 4 ppl). Bring to a boil. 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.



## Make charred corn salad

Add **tomatoes**, **vinegar**, **half the feta**, **half the cilantro** and ½ **tbsp oil** (dbl for 4 ppl) to the bowl with **charred corn**. Season with **salt** and **pepper**, to taste, then toss to combine.



## Broil barramundi

Meanwhile, pat **barramundi** dry with paper towels. Season with **salt**, **pepper** and **remaining Enchilada Spice Blend**. Arrange **barramundi** on a foil-lined baking sheet, skin-side down. Drizzle ½ **tbsp oil** over top (dbl for 4 ppl). Once **corn** is done, broil **barramundi** in the **middle** of the oven until cooked through, 8-10 min.\*\*



## Finish and serve

Fluff **rice** with a fork. Remove and discard barramundi skin. Using a fork, gently flake **barramundi** into bite-sized pieces. Divide **rice** between bowls. Top with **charred corn salad** and **barramundi**. Sprinkle with **remaining cilantro** and **remaining feta**. Dollop **guacamole** over top.

## Dinner Solved!