



# Roasted Barramundi Tacos

with Creamy Slaw, Salsa and Baja Sauce

30 Minutes



Barramundi



Flour Tortillas, 6-inch



Garlic



Lime



Cilantro



Roma Tomato



Mexican Seasoning



Kale Slaw Mix



Mayonnaise



Sour Cream

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

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.

### Garlic Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

## Bust Out

Baking sheet, medium bowl, grater, measuring spoons, aluminum foil, large bowl, parchment paper, small bowl, whisk, paper towels

## Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Flour Tortillas, 6-inch	6	12
Garlic	3 g	6 g
Lime	1	1
Cilantro	7 g	7 g
Roma Tomato	80 g	160 g
Mexican Seasoning	1 tbsp	1 tbsp
Kale Slaw Mix	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
Sugar*	½ tsp	1 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 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.*

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## Roast barramundi

Line a **baking sheet** with parchment paper then pat **barramundi** dry with paper towels. Sprinkle with **½ tsp Mexican seasoning** (dbl for 4ppl). Arrange, skin side-down, on prepared baking sheet, then drizzle over **½ tsp oil** (dbl for 4ppl). Roast in the **middle** of the oven until cooked through, 17-19 min.\*\*



## Prep

While **barramundi** roasts, juice **half the lime** (whole lime for 4ppl). Cut any **remaining lime** into wedges. Roughly chop **cilantro**. Peel, then mince or grate **garlic**. Cut **tomatoes** into ½-inch pieces.



## Make slaw and salsa

Whisk together **half the mayo**, **1 tsp lime juice** and **½ tsp sugar** (dbl both for 4ppl) in a large bowl. Add **kale slaw mix** and toss to combine. Season with **salt** and **pepper**. In a medium bowl, stir together **tomatoes**, **cilantro**, **1 tsp lime juice** and **½ tsp oil** (dbl both for 4ppl). Season with **salt** and **pepper**.



## Warm tortillas & make baja sauce

Wrap the **tortillas** in foil and place in the **top** of oven until warm, 4-5 min. (You can skip this step if you don't want to warm the tortillas!) Stir together **remaining mayo**, **remaining lime juice**, **sour cream**, **1 tsp of water** (dbl for 4ppl) and **½ tsp garlic** in a small bowl. (**NOTE:** Reference Garlic Guide.) Season with **salt** and **pepper**.



## Flake barramundi

When **barramundi** is done, remove and discard skin. Use two forks to break it up into large flakes.



## Finish & serve

Divide **tortillas** between plates. Top **each tortilla** with **slaw**, **flaked barramundi** and **salsa**. Drizzle **Baja sauce** over **tacos**.

## Dinner Solved!