



Roasted Barramundi Tacos

with Creamy Slaw, Salsa and Baja Sauce

Family Friendly

30 Minutes



Barramundi



Flour Tortillas, 6-inch



Garlic



Lime



Cilantro



Roma Tomato



Mexican Seasoning



Kale Slaw Mix



Mayonnaise



Sour Cream

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
- Spicy: 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	2 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

Pat **barramundi** dry with paper towels, then season with **Mexican Seasoning**. Arrange, skin side-down, on a parchment-lined baking sheet, then drizzle with **½ tbsp oil** (dbl for 4 ppl). Roast in the **middle** of the oven until cooked through, 17-19 min.**



Prep

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



Make slaw and salsa

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



Warm tortillas and make Baja sauce

Wrap the **tortillas** in foil and place in the **top** of the oven until warm, 4-5 min. (**NOTE:** You can skip this part of the 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 4 ppl) 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. Season with **salt** and **pepper**.



Finish and serve

Divide **tortillas** between plates. Top **each tortilla** with **slaw**, **flaked barramundi** and **salsa**. Drizzle **Baja sauce** over **tacos**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!