



Roasted Barramundi Tacos

with Creamy Slaw, Salsa and Baja Sauce

Family Friendly

30 Minutes



Barramundi



Flour Tortillas, 6-inch



Garlic, cloves



Lime



Cilantro



Carrot



Coleslaw Cabbage Mix



Roma Tomato



Mexican Seasoning



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
- Extra: ½ tsp

Bust out

Baking sheet, medium bowl, grater, vegetable peeler, 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, cloves	1	2
Lime	1	1
Cilantro	7 g	7 g
Carrot	85 g	170 g
Coleslaw Cabbage Mix	170 g	340 g
Roma Tomato	80 g	160 g
Mexican Seasoning	1 tbsp	2 tbsp
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 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

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Roast barramundi

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



Warm tortillas and make Baja sauce

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



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. Peel, then grate **half the carrot** (whole carrot for 4 ppl).



Flake barramundi

When **barramundi** is done, remove and discard skin, then transfer to a cutting board. Use 2 forks to break **barramundi** up into large flakes. Season with **salt** and **pepper**.



Make slaw and salsa

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



Finish and serve

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

Dinner Solved!