



# Sesame Barramundi Rice Bowls

with Mushrooms and Sriracha Mayo

Spicy

30 Minutes



Barramundi



Salmon



Edamame



Mushrooms



Green Onion



Ginger



Basmati Rice



Sesame Seeds



Soy Sauce Mirin Blend



Sriracha



Mayonnaise



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO EDAMAME

*A small legume commonly used in East Asian cuisines!*

## Start here

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

### Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1½ tsp
- Extra-spicy: 2 tsp

## Bust out

Baking sheet, measuring spoons, aluminum foil, medium pot, small bowl, measuring cups, large non-stick pan, paper towels

## Ingredients

|  | 2 Person | 4 Person  |
|--|----------|-----------|
| Barramundi   | 282 g    | 564 g     |
|  Salmon     | 250 g    | 500 g     |
| Edamame  | 56 g     | 113 g     |
| Mushrooms  | 113 g    | 227 g     |
| Green Onion  | 1        | 2         |
| Ginger   | 15 g     | 30 g      |
| Basmati Rice   | ¾ cup    | 1 ½ cupss |
| Sesame Seeds   | 1 tbsp   | 2 tbsp    |
| Soy Sauce Mirin Blend  | 4 tbsp   | 8 tbsp    |
|  Sriracha | 1 tsp    | 2 tsp     |
| Mayonnaise   | 2 tbsp   | 4 tbsp    |
| Unsalted Butter*   | 3 tbsp   | 6 tbsp    |
| Sugar*   |          |           |
| 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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### Cook rice

Add **1 ¼ cups water**, **2 tbsp butter** and **¼ tsp salt** (dbl all for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. Once boiling, add **rice** and **edamame**, then 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.



### Cook barramundi

While **rice** cooks, heat a large non-stick pan over medium-high heat. While the pan heats, pat **barramundi** dry with paper towels. Season with **salt** and **pepper**. Sprinkle **half the sesame seeds** over flesh side of **barramundi**, avoiding skin. When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **barramundi**, skin-side down. Cook until skin is crispy, 4-5 min. Transfer **barramundi** to a foil-lined baking sheet, skin-side down. Broil in the **top** of the oven until **sesame seeds** are golden and **barramundi** is cooked through, 3-4 min.\*\* Carefully wipe the pan clean.



### CUSTOM RECIPE

If you've opted to get **salmon**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **barramundi**.



### Cook mushrooms and sauce

Heat the same pan over medium-high. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Add **mushrooms**. Cook, stirring occasionally, until **mushrooms** are golden-brown, 3-4 min. Season with **salt** and **pepper**. Add **ginger** and **half the green onions**. Cook, stirring often, until fragrant, 30 sec. Add **soy sauce mirin blend** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until **sauce** thickens slightly, 30 sec-1 min. Remove the pan from heat.



### Finish rice

Fluff **rice** with a fork. Transfer **mushroom mixture** to the pot with **rice**, reserving **2 tbsp sauce** (dbl for 4 ppl) in the pan. Add **toasted sesame seeds** to the pot with **rice**. Stir until **rice** is coated with **sauce**. Season with **salt** and **pepper**, to taste.



### Prep and toast sesame seeds

While **barramundi** cooks, thinly slice **mushrooms**. Thinly slice **green onion**. Peel, then mince or grate **2 tsp ginger** (dbl for 4 ppl). Add **mayo**, a **pinch of sugar** (dbl for 4 ppl) and **1 tsp sriracha** to a small bowl. (NOTE: Reference heat guide.) Season with **salt** and **pepper**, to taste, then stir to combine. When **barramundi** is in the oven, reheat the same pan over medium. Add **remaining sesame seeds** to the dry pan. Toast, stirring often, until golden, 2-3 min. (TIP: Keep your eye on them so they don't burn!) Transfer to a plate.



### Finish and serve

Remove and discard **barramundi skin**, if desired. Using a fork, gently flake **barramundi** into bite-sized pieces. Divide **rice** between bowls. Top with **barramundi**. Spoon **remaining sauce** from the pan over **barramundi**. Sprinkle with **remaining green onions**. Dollop **sriracha mayo** over top.

## Dinner Solved!