

Sesame Barramundi Rice Bowls

with Mushrooms and Sriracha Mayo

Spicy

30 Minutes





Barramundi





Edamame



Mushrooms





Green Onion



Basmati Rice



Sesame Seeds

Sriracha



Soy Sauce Mirin



Blend



Mayonnaise



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

Inaredients

3		
	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 1/4 cups water, 2 tbsp butter and 1/4 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 mushrooms and sauce

Heat the same pan over medium-high. When hot,

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.

add 1 tbsp butter (dbl for 4 ppl), then swirl the



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, skinside 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.



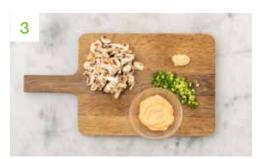
CUSTOM RECIPE

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**.



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.



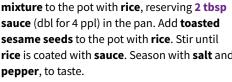
Prep and toast sesame seeds

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!