



# Smart Barramundi and Horseradish Remoulade with Warm Potato and Snap Pea Salad

Carb Smart

Calorie Smart

30 Minutes



Barramundi



Garlic, cloves



Sugar Snap Peas



Mayonnaise



Dill Pickle, sliced



Horseradish



Dijon Mustard



Red Potato



Lemon



Smoked Paprika

## HELLO REMOULADE

*This classic French sauce is similar to tartar and can be flavoured with pickles, horseradish and paprika!*

# Start here

Before starting, wash and dry all produce.

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

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

## Bust out

Colander, measuring spoons, zester, large bowl, small bowl, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Barramundi	282 g	564 g
Garlic, cloves	1	2
Sugar Snap Peas	113 g	227 g
Mayonnaise	4 tbsp	8 tbsp
Dill Pickle, sliced	90 ml	180 ml
Horseradish	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Red Potato	360 g	720 g
Lemon	½	1
Smoked Paprika	¼ tsp	¼ 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.*

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## Cook potatoes and snap peas

- Cut **potatoes** into 1-inch pieces.
- Trim, then halve **snap peas**.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Add **snap peas** to the pot with **potatoes** in the last 3-4 min of cooking. Continue cooking until **potatoes** are fork-tender and **snap peas** are tender-crisp.
- Drain **potatoes and snap peas**, then transfer to a large bowl.



## Cook barramundi

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **barramundi**, skin-side down. Cook until **skin** is crispy, 4-5 min.
- Flip and cook until **barramundi** is opaque and cooked through, 2-3 min.\*\*



## Prep

- Meanwhile, zest then juice **half the lemon** (whole lemon for 4 ppl).
- Peel, then mince or grate **garlic**.
- Finely chop **half the pickles**. Roughly chop **remaining pickles**.
- Pat **barramundi** dry with paper towels, then season with **salt and pepper**.



## Make salad

- Meanwhile, add **lemon zest**, **½ tbsp lemon juice** (dbl for 4 ppl), **remaining mayo**, **remaining Dijon**, **remaining garlic** and **roughly chopped pickles** to the bowl with **potatoes and snap peas**.
- Season with **salt and pepper**, to taste, then stir to combine. (**TIP:** Add ¼ tsp sugar [½ tsp for 4 ppl], if desired!)



## Make horseradish remoulade

- Add **horseradish**, **half the mayo**, **half the Dijon**, **finely chopped pickles** and **¼ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **salt and pepper**, to taste, then stir to combine.



## Finish and serve

- Divide **salad** and **barramundi** between plates.
- Sprinkle **¼ tsp smoked paprika** (dbl for 4 ppl) over **salad**.
- Dollop **horseradish remoulade** over **barramundi**.

# Dinner Solved!