



# BAJA BARRAMUNDI

with Yellow Rice & Salsa Fresca



### HELLO TURMERIC

This warming spice, related to ginger, adds a subtle peppery heat and beautiful golden hue to barramundi and rice.

**PREP: 5 MIN** | **TOTAL: 25 MIN** | **CALORIES: 550**



Grape Tomatoes



Cilantro



Chili Pepper



Jasmine Rice



Sour Cream  
(Contains: Milk)



Cumin



Scallions



Lime



Turmeric



Mushroom Stock Concentrate



Barramundi  
(Contains: Fish)

## START STRONG

Nonstick pan or not, we understand if you've had an incident (or two) involving fish skin, scraping, and your pan. The key to a clean release? Leave the fillets alone! Once the skin crisps up, the fish will separate from the pan on its own and be ready to flip.

## BUST OUT

- Zester
- Small pot
- Medium bowl
- 2 Small bowls
- Paper towels
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)
- Large pan
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2 | 4**
- Grape Tomatoes **4 oz | 8 oz**
- Cilantro **¼ oz | ½ oz**
- Lime **1 | 2**
- Chili Pepper **1 | 2**
- Turmeric **1 tsp | 1 tsp**
- Jasmine Rice **½ Cup | 1 Cup**
- Mushroom Stock Concentrate **1 | 2**
- Sour Cream **2 TBSP | 4 TBSP**
- Cumin **1 tsp | 2 tsp**
- Barramundi\* **10 oz | 20 oz**

\* Barramundi is fully cooked when internal temperature reaches 145 degrees.



## 1 PREP

**Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Halve **tomatoes**. Mince **cilantro**. Zest and quarter **lime** (for 4 servings, zest 1 lime and quarter both). Mince **chili**.



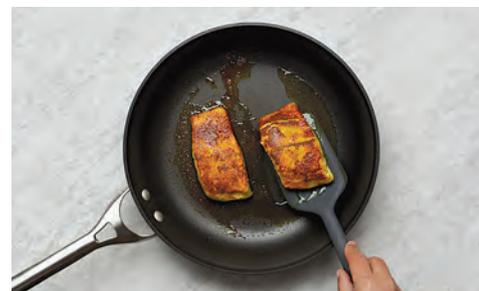
## 4 MAKE CREMA

In a small bowl, combine **sour cream**, a big squeeze of **lime juice**, and as much **lime zest** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 2 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add half the **scallion whites** and **¼ tsp turmeric** (½ tsp for 4 servings; you'll use more later); cook until fragrant, about 1 minute. Stir in **rice**, **¾ cup water** (1½ cups for 4), **stock concentrate**, and a big pinch of **salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 COOK FISH

In a second small bowl, combine **cumin** and **¼ tsp turmeric** (½ tsp for 4 servings). Pat **barramundi** dry with paper towels. Season all over with **salt** and **pepper**. Season flesh sides with **spice mixture**. Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add barramundi skin sides down and cook until skin is crispy, 4-5 minutes. Flip and cook until barramundi is opaque and cooked through, 2-3 minutes more.



## 3 MAKE SALSA FRESCA

While rice cooks, in a medium bowl, combine **tomatoes**, **cilantro**, remaining **scallion whites**, and juice from half the **lime** (whole lime for 4 servings). Season with **salt** and **pepper**. If you like your salsa spicy, stir in **chili** to taste.



## 6 FINISH & SERVE

Fluff **rice** with a fork; stir in **scallion greens** and **1 TBSP butter** (2 TBSP butter for 4 servings) and season with **salt** and **pepper**. Divide between plates. Top rice with **barramundi**; garnish with **salsa fresca** and **crema**. Serve with any remaining **lime wedges** on the side.

## SUPER SIP

Add a drizzle of honey and a pinch of your leftover turmeric to a mug of warm coconut milk for a tasty, antioxidant-packed beverage.

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