

# **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*



Veggie Stock Concentrate



Barramundi Contains: Fish



Scallions

11/2 TBSP | 3 TBSP

Sour Cream

Contains: Milk



Lemon



1 2 Broccoli



1 tsp | 2 tsp Smoked Paprika



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

\*The ingredient you received may be a different color.



# **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.







# **SMOKY BARRAMUNDI WITH BROWN BUTTER**

plus Mashed Potatoes & Roasted Broccoli



PREP: 10 MIN COOK: 35 MIN CALORIES: 670



# HELLO

#### **BROWN BUTTER**

Plain butter transformed into a rich, nutty sauce

## **EYES ON THE PRIZE**

To achieve the perfect browned butter, keep a close eye on your pan and continue swirling until you spot amber flecks and the aroma is nutty-delicious!

#### **BUST OUT**

• 2 Baking sheets

Paper towels

Large pan

- Zester
- Medium pot
- Strainer
- · Potato masher
- Kosher salt
- · Black pepper
- Cooking oil (6 tsp | 8 tsp)
- Butter (3 TBSP | 6 TBSP) Contains: Milk

#### **MORE IS MORE**

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

## **HOW WAS YOUR MEAL?**



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#### 1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter lemon.



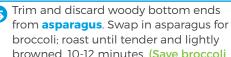
# **2 MAKE MASHED POTATOES**

- Place **potatoes** in a medium pot with stock concentrate and enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve 1/2 cup potato cooking liquid, then drain and return potatoes to pot. Mash with sour cream and 1 TBSP **butter** (2 TBSP for 4 servings) until smooth, adding splashes of reserved potato cooking liquid as needed. Season generously with salt and pepper.
- · Keep covered off heat until ready to serve.



#### **3 ROAST BROCCOLI**

- While potatoes cook, cut broccoli into bite-size pieces if necessary. Toss on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack until golden brown and crispy, 15-20 minutes.



for another use.)



## 4 COOK FISH

- While broccoli roasts, pat barramundi\* dry with paper towels. Rub each fillet with a drizzle of oil. Season generously all over with salt and pepper, then rub paprika into flesh sides.
- · Heat a large drizzle of oil in a large, preferably nonstick, pan over mediumhigh heat. Add barramundi, skin sides down; cook until skin is crispy, 3 minutes. Turn off heat.
- Transfer barramundi, skin sides down, to a second lightly oiled baking sheet. Roast on middle rack until cooked through, 10-12 minutes.



# **5 MAKE BROWN BUTTER**

- Meanwhile, heat pan used for barramundi over medium heat. Add 2 TBSP butter (4 TBSP for 4 servings) and scallion whites. Cook, carefully swirling butter, until foamv and flecked with amber brown bits. 2-3 minutes.
- Turn off heat and add a big squeeze of lemon juice. Stir in lemon zest; season with salt and pepper.



## 6 SERVE

• Divide mashed potatoes, barramundi, and **broccoli** between plates. Top potatoes and barramundi with brown butter and sprinkle with scallion greens. (TIP: If brown butter is done before the rest of the meal, reheat over low heat. stirring, for 1 minute.) Serve with any remaining lemon wedges on the side.