



# BAJA BARRAMUNDI

with Yellow Rice, Salsa Fresca & Zesty Crema

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



4 oz | 8 oz  
Grape Tomatoes



¼ oz | ½ oz  
Cilantro



1 | 1  
Lime



1 | 1  
Chili Pepper



1 tsp | 1 tsp  
Turmeric



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Mushroom Stock Concentrate



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Cumin



10 oz | 20 oz  
Barramundi  
Contains: Fish



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## HelloCustom

2 PERSON | 4 PERSON

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



12 oz | 24 oz  
Cauliflower Rice

Calories: 430



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 560





HELLO

## TURMERIC

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

## FIL-LET IT BE

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
  - Large pan
  - Kosher salt
  - Black pepper
  - Cooking oil (2 tsp | 2 tsp)
  - Butter (2 TBSP | 3 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

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Halve **tomatoes**. Mince **cilantro**. Zest and quarter **lime**. 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); cook until fragrant, 1 minute. (You'll use more turmeric later.)
- Stir in **rice**, **stock concentrate**, **¾ cup water** (1½ cups for 4), and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.
- ↻ After cooking aromatics, stir in **cauliflower rice** (no need to drain), **stock concentrate**, and a **pinch of salt**. Cook, stirring occasionally, until tender and any excess liquid has been absorbed, 6-8 minutes. (Save jasmine rice for another use.)



## 5 COOK FISH

- In a second small bowl, combine **cumin** and **¼ tsp turmeric** (½ tsp for 4 servings). (Be sure to measure the turmeric.)
- 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 fish is opaque and cooked through, 2-3 minutes more.



## 3 MAKE SALSA FRESCA

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



## 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **scallion greens** and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**.
- Divide rice between plates; top with **barramundi**. Garnish with **salsa fresca** and **crema** and serve.
- ↻ Stir **scallion greens** and **butter** into **cauliflower rice** as instructed.

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