

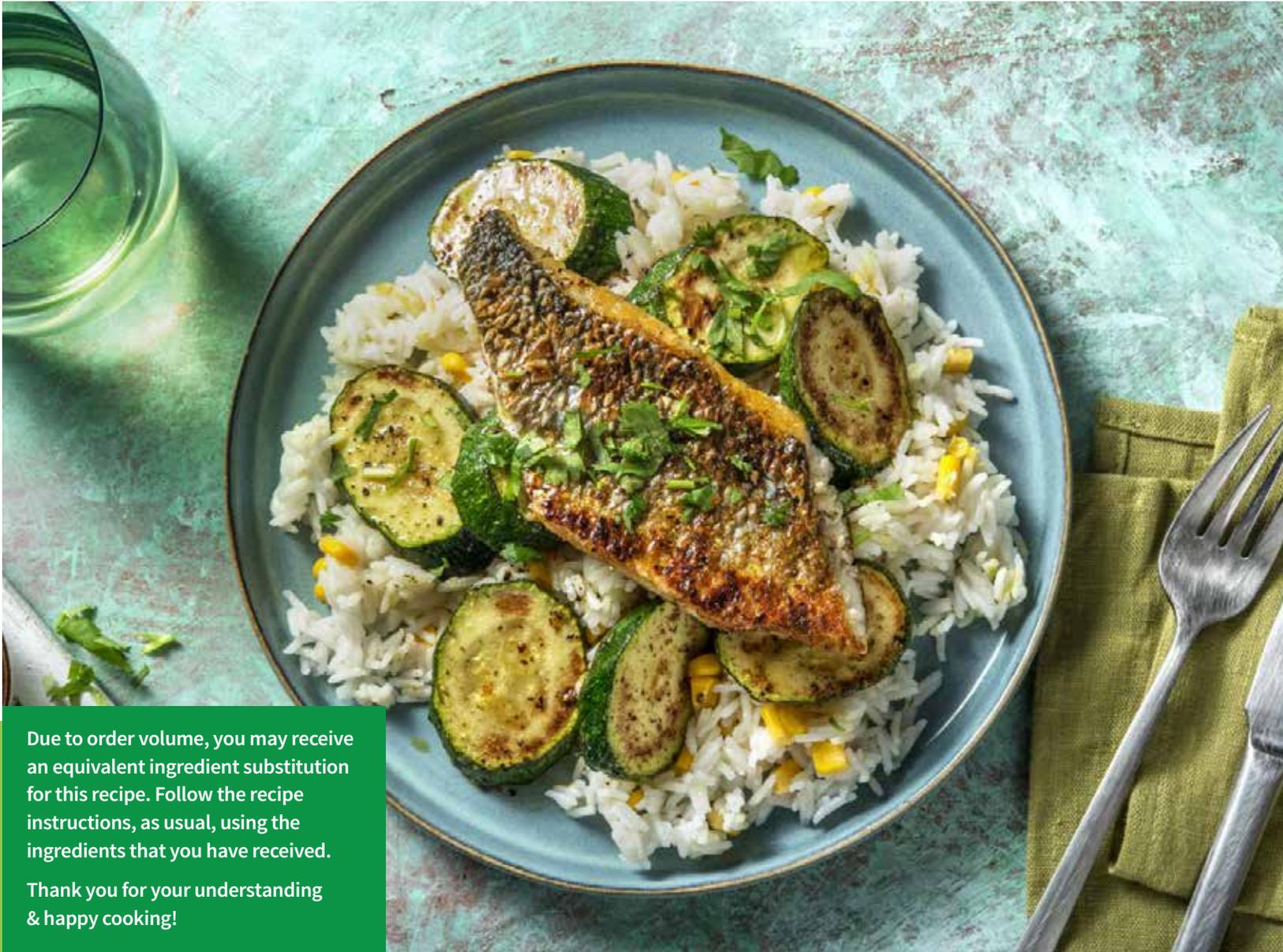


Mexican-Spiced Barramundi and Corn Rice

with Garlicky Zucchini and Lime-Butter Sauce

Family

35 Minutes



Barramundi



Basmati Rice



Cilantro



Lime



Corn Kernels



Zucchini



Garlic



Mexican Seasoning

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO BARRAMUNDI

Mild, buttery, sustainable, and high in omega-3!

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring spoons, zester, medium pot, measuring cups, large non-stick pan, paper towels, garlic press

Ingredients

	2 Person	4 Person
Barramundi	282 g	560 g
Basmati Rice	¾ cup	1 ½ cup
Cilantro	7 g	7 g
Lime	1	1
Corn Kernels	56 g	113 g
Zucchini	200 g	400 g
Garlic	6 g	12 g
Mexican Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
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 our meal kit labels for the most current allergen 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 rice

Peel, then mince or grate the **garlic**. Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **rice** and **half the garlic**. Cook, stirring often, until fragrant, 1-2 min. Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Cook barramundi

Add the **barramundi**, skin-side down, to the same pan. (**TIP:** Add ½ tbsp oil (dbl for 4 ppl) to the pan, if it looks dry.) Cook, until the skin is crispy, 6-7 min. Flip the **barramundi** over and cook until cooked through, 1-2 min.** Transfer to a plate, skin-side up.



Prep

While the **rice** cooks, cut the **zucchini** into ½-inch rounds. Zest, then juice the **lime**. Roughly chop the **cilantro**. Pat the **barramundi** dry with paper towels. Sprinkle the **Mexican Seasoning** over the **fish**. Season with **salt** and **pepper**. Set aside.



Make sauce

Add **2 tbsp butter** and **1 tbsp water** (dbl both for 4 ppl) to the same pan. Swirl to melt, 1 min. Remove the pan from heat. Add the **lime juice**. Stir together, scraping up all the **browned bits** from the bottom of the pan, until combined, 30 sec. Season with **salt**.



Cook zucchini

Heat a large non-stick pan over medium-high heat. When hot add **1 tbsp oil** (dbl for 4 ppl), then the **zucchini**. Cook, stirring often, until tender-crisp, 3-4 min. Add the **remaining garlic**. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**. Transfer to a plate and cover to keep warm.



Finish and serve

Fluff the **rice** with a fork. Stir in **corn** and **lime zest**, until **corn** is warmed through, 1-2 min. Season with **salt**. Divide **rice** between bowls. Top the **Mexican-spiced barramundi** and **garlicky zucchini**. Drizzle over the **lime-butter sauce**. Sprinkle the **cilantro** over top.

Dinner Solved!