



Roasted Barramundi Tacos

with Creamy Slaw, Salsa and Baja Sauce

FAMILY 30 Minutes



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!



-  Barramundi
-  Flour Tortillas 6-inch
-  Garlic
-  Lime
-  Cilantro
-  Roma Tomato
-  Mexican Seasoning
-  Coleslaw Cabbage Mix
-  Mayonnaise
-  Sour Cream

HELLO BARRAMUNDI

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

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 4:

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

Bust Out

Aluminum Foil, Paper Towels, Whisk, Medium Bowl, Small Bowl, Measuring Spoons, Grater, Parchment Paper, Baking Sheet, Large Bowl

Ingredients

	4 Person
Barramundi	564 g
Flour Tortillas 6-inch	12
Garlic	3 g
Lime	1
Cilantro	7 g
Roma Tomato	160 g
Mexican Seasoning	1 tbsp
Coleslaw Cabbage Mix	340 g
Mayonnaise	¼ cup
Sour Cream	6 tbsp
Sugar*	1 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 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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1. ROAST BARRAMUNDI

Pat **barramundi** dry with paper towels. Sprinkle with **Mexican seasoning**. Arrange, skin side-down, on a parchment-lined baking sheet then drizzle over **1 tbsp oil**. Roast in the **middle** of the oven until cooked through, 17-19 min. **



2. PREP

While **barramundi** roasts, juice the **lime**. Roughly chop **cilantro**. Peel, then mince or grate **garlic**. Cut **tomatoes** into ½-inch pieces.



3. MAKE SLAW AND SALSA

Whisk **half the mayo** with **1 tsp sugar** in a large bowl. Add **coleslaw mix** and toss to combine. Season with **salt** and **pepper**. Stir together **tomatoes**, **half the lime juice**, **cilantro** and **1 tbsp oil** in a medium bowl. Season with **salt** and **pepper**.



4. WARM TORTILLAS & MAKE BAJA SAUCE

Wrap the **tortillas** in foil and place in the **top** of oven to warm for 4-5 min. (You can skip this step if you don't want to warm the tortillas!) Stir together **remaining mayo**, **remaining lime juice**, **sour cream** and ¼ tsp **garlic** (dbl for 4ppl) in a small bowl. (**NOTE:** Reference Garlic Guide.) Season with **salt** and **pepper**.



5. FLAKE BARRAMUNDI

When **barramundi** is done, use two forks to break it up into large flakes. Remove and discard skin.



6. FINISH & SERVE

Divide **tortillas** between plates. Top **each tortilla** with **slaw**, **flaked barramundi** and **salsa**. Drizzle **Baja sauce** over **tacos**.

Dinner Solved!