

INGREDIENTS

2 PERSON | 4 PERSON



Carrots



4 oz | 8 oz Pineapple





Scallions

1/2 Cup | 1 Cup Jasmine Rice



Coconut Milk Contains: Tree Nuts

Lime



10 oz | 20 oz Barramundi



1 oz 2 oz Sweet Thai Chili



WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

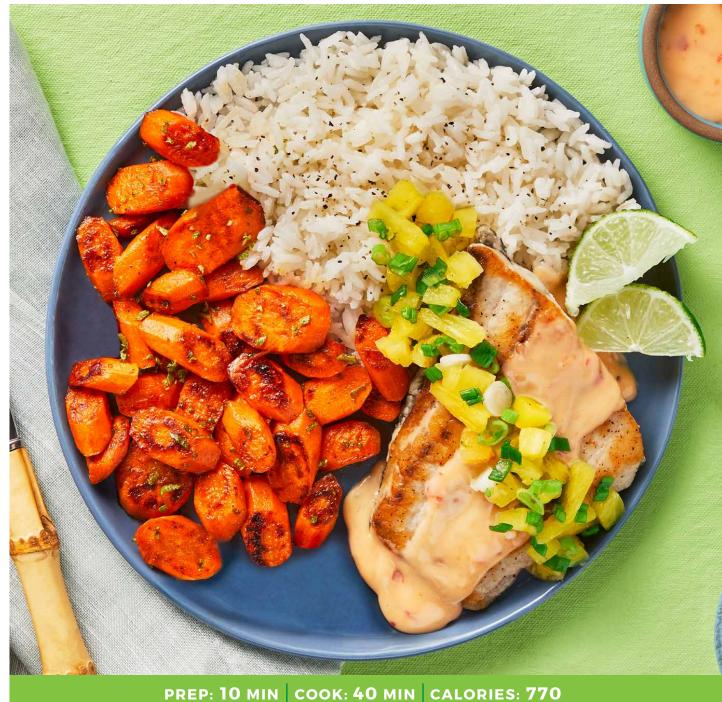
HELLO

PINEAPPLE SCALLION SALSA

Tart lime juice binds this sweet and tangy topper together.

TROPICAL SUNSET BARRAMUNDI

with Pineapple Scallion Salsa, Coconut Rice & Lime Roasted Carrots





SHAKE IT UP

Give your coconut milk a good shake before opening the container and adding to the pan; the cream might have solidified.

BUST OUT

- Peeler
- Small pot
- Strainer
- Baking sheet
- Zester
- · Small bowl
- Fine-mesh strainer
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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1 PREP

- · Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Drain **pineapple**; roughly chop. Trim and thinly slice scallions. Zest and quarter lime.
- Place rice in a fine-mesh strainer and rinse until water runs clear.



2 COOK RICE

- Thoroughly shake coconut milk in container before opening.
- In a small pot, combine ¼ cup coconut milk (vou'll use the rest later). 1/2 cup water, 1 TBSP butter, 1/2 tsp sugar, and a big pinch of salt. (For 4 servings, use ½ cup coconut milk, 1 cup water, 2 TBSP butter, and 1 tsp sugar.)
- Bring mixture to a boil, then stir in **rice**: cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



3 ROAST CARROTS & MIX SALSA

- While rice cooks, toss carrots on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack until golden brown and tender. 20-25 minutes.
- Meanwhile, in a small bowl, combine pineapple, scallions, and a big squeeze of lime juice. Season with salt and pepper.



4 COOK FISH

- Pat barramundi* dry with paper towels and season all over with salt and pepper.
- Heat a large drizzle of oil in a large, preferably nonstick, pan over mediumhigh 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.
- Turn off heat: transfer to a plate. Wash out pan.



5 MAKE COCONUT SAUCE

- Return same pan to medium-high heat. Add chili sauce and remaining coconut milk. Bring to a simmer and cook until reduced by about half, 2-3 minutes.
- Remove from heat; stir in a squeeze of lime juice to taste.



6 FINISH & SERVE

- Fluff rice with a fork and season with salt and pepper.
- Toss carrots with lime zest.
- Divide rice, carrots, and barramundi between plates. Top fish with **coconut** sauce and pineapple salsa. Serve with any remaining lime wedges on the side.