



# TROPICAL SUNSET BARRAMUNDI

with Pineapple Scallion Salsa, Coconut Rice & Lime Roasted Carrots

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



2 | 4  
Scallions



1 | 1  
Lime



4 oz | 8 oz  
Pineapple



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Coconut Milk  
Contains: Tree Nuts



10 oz | 20 oz  
Barramundi  
Contains: Fish



1 oz | 2 oz  
Sweet Thai Chili  
Sauce



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HELLO

### PINEAPPLE SCALLION SALSA

Tart lime juice binds this sweet and tangy topper together.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 770





## 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
- Strainer
- Zester
- Fine-mesh strainer
- Small pot
- Baking sheet
- Small bowl
- 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.



### 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 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.
- Turn off heat; transfer to a plate. Wash out pan.



### 2 COOK RICE

- Thoroughly shake **coconut milk** in container before opening.
- In a small pot, combine ¼ cup coconut milk (**you'll use the rest later**), ½ cup **water**, 1 TBSP **butter**, ½ 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.



### 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.



### 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**.



### 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.

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