



Panko-Crusted Barramundi 'n' Chips

with Tartar Sauce and Slaw

Family Friendly

30 Minutes



Barramundi



Russet Potato



Mayonnaise



Panko Breadcrumbs



Lemon-Pepper Seasoning



Garlic Salt



Dill Pickle, sliced



Coleslaw Cabbage Mix



Dijon Mustard

HELLO BARRAMUNDI

This firm-fleshed fish is a member of the sea bass family and has a unique, buttery flavour.

Start here

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

Bust out

Baking sheet, measuring spoons, shallow dish, silicone brush, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|------------------------|----------|----------|
| Barramundi | 282 g | 564 g |
| Russet Potato | 460 g | 920 g |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Panko Breadcrumbs | ½ cup | 1 cup |
| Lemon-Pepper Seasoning | 1 tbsp | 2 tbsp |
| Garlic Salt | 1 tsp | 2 tsp |
| Dill Pickle, sliced | 90 ml | 90 ml |
| Coleslaw Cabbage Mix | 170 g | 340 g |
| Dijon Mustard | 1 tbsp | 2 tbsp |
| Sugar* | ½ tsp | 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 the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Bake fries

- Halve **potatoes** lengthwise, then cut into ¼-inch slices.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt and pepper**, then toss to coat.
- Bake in the **middle** of oven, flipping halfway through, until golden-brown, 24-26 min. (**NOTE:** For 4 ppl, bake in the middle and bottom of the oven, rotating sheets halfway through.)



Mix slaw

- Drain **pickle brine** into a large bowl.
- Add **coleslaw cabbage mix**, **1 tbsp mayo**, **½ tbsp oil**, **¼ tsp sugar** (dbl all for 4 ppl) and **half the Dijon** to the bowl with **pickle brine**.
- Season with **salt and pepper**, then toss to combine.



Prep barramundi

- Meanwhile, combine **Lemon-Pepper Seasoning**, **panko** and **remaining garlic salt** in a shallow dish.
- Pat **barramundi** dry with paper towels. Brush **½ tbsp mayo** over **flesh side of each fillet**.
- Working with **one piece of barramundi** at a time, press **flesh side** into **panko mixture** to adhere.



Make tartar sauce

- Pat **pickles** dry with paper towels. Finely chop **two pickles** (dbl for 4 ppl).
- Add **chopped pickles**, **¼ tsp sugar** (dbl for 4 ppl), **remaining Dijon** and **remaining mayo** to a small bowl. Season with **salt and pepper**, then stir to combine.



Cook barramundi

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **barramundi**, panko-side down. Pan-fry until golden-brown, 4 min. Carefully flip and pan-fry until cooked through, 4-6 min. **



Finish and serve

- Divide **barramundi**, **fries**, **slaw** and **any remaining pickles** between plates.
- Serve **tartar sauce** on the side for dipping.

Dinner Solved!