

Mexican-Spiced Barramundi

with Roast Sweet Potato & Corn-Coriander Salsa

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Sweet Potato



Snacking Tomatoes



Coriander



Sweetcorn



Mexican Fiesta Spice Blend



Barramundi



Garlic Aioli



Chicken Breast

Prep in: 20-30 mins
Ready in: 30-40 mins

Eat Me First

Watch as the Mexican spices combine with the natural mellow and buttery flavours of the barramundi, while your sweet potato crisps up in the oven. All that is left for you to do, is to whip up a quick and tasty salsa!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Plain Flour (or Gluten-Free Plain Flour), Butter, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
snacking tomatoes	1 punnet	2 punnets
coriander	1 bag	1 bag
sweetcorn	1 tin (125g)	1 tin (300g)
Mexican Fiesta spice blend 	1 medium sachet	1 large sachet
plain flour* (or gluten-free plain flour)	½ tbs	1 tbs
barramundi	1 medium packet	1 large packet
butter*	20g	40g
white wine vinegar*	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet
chicken breast**	1 small packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2857kJ (683Cal)	522kJ (125Cal)
Protein (g)	34.1g	6.2g
Fat, total (g)	42.3g	7.7g
- saturated (g)	10.6g	1.9g
Carbohydrate (g)	41.2g	7.5g
- sugars (g)	15.6g	2.8g
Sodium (mg)	918mg	168mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2806kJ (671Cal)	490kJ (117Cal)
Protein (g)	40.4g	7.1g
Fat, total (g)	38g	6.6g
- saturated (g)	9.4g	1.6g
Carbohydrate (g)	40.9g	7.1g
- sugars (g)	15.6g	2.7g
Sodium (mg)	932mg	163mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Roast the sweet potato

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** into bite-sized chunks.
- Place **sweet potato** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the sweet potato between two trays.

4



Cook the barramundi

- SPICY!** You may find the spice blend hot. Add less if you're sensitive to heat and substitute with a little more flour. On a plate, combine **Mexican Fiesta spice blend**, the **plain flour**, the **salt** and a pinch of **pepper**. Add **barramundi**, gently turning to coat.
- Return frying pan to medium-high heat with the **butter** and a drizzle of **olive oil**. When oil is hot, cook **barramundi** until just cooked through, **3-4 minutes** each side (depending on thickness).

TIP: Barramundi is cooked through when it turns from translucent to white.

Custom Recipe: Combine chicken with spice blend and heat frying pan as above. When the oil is hot, cook chicken steaks until cooked through (when no longer pink inside), 3-6 minutes each side.

2



Get prepped

- Meanwhile, roughly chop **snacking tomatoes**.
- Roughly chop **coriander** leaves.
- Drain **sweetcorn**.

Custom Recipe: If you've swapped to chicken breast, place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks.

5



Make the salsa

- While the fish is cooking, transfer **tomato** and **coriander** to the bowl with the **corn**.
- Add a drizzle of the **white wine vinegar** and **olive oil**.
- Toss to coat. Season to taste.

3



Char the corn

- Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**.
- Transfer to a medium bowl. Set aside to cool slightly.

TIP: Cover the pan with a lid if the kernels are "popping" out.

6



Serve up

- Divide Mexican-spiced barramundi and roast sweet potato between plates.
- Spoon any pan juices and the corn-coriander salsa over the barramundi.
- Serve with a dollop of **garlic aioli**. Enjoy!

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