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SPICED BARRAMUNDI with Lemony Green Beans, Crispy Potatoes & Chimichurri

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

PREP IN **10 MIN** READY IN **30 MIN**



Yukon Gold Potatoes*
(5 | 10)



Barramundi*
(1 | 2)
Contains: Fish



Fry Seasoning
(1 | 2)



Parsley*
(1 | 2)



Lemon*
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Chili Pepper*
(1 | 1)



Green Beans*
(1 | 2)

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

Olive Oil
(8 tsp | 16 tsp)

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1.



Preheat oven to 450 degrees. Wash and dry produce. Dice potatoes into ½-inch pieces. Trim green beans if necessary. Pat barramundi dry with paper towels; season flesh sides with 1 tsp Fry Seasoning (2 tsp for 4 servings; you'll use more in the next step), salt, and pepper.

2.



Toss potatoes on one side of a baking sheet with a drizzle of olive oil, 1 tsp Fry Seasoning (2 tsp for 4 servings; we sent more), salt, and pepper. (For 4, spread potatoes out across entire sheet.) Roast for 12 minutes (you'll add the green beans then).

3.



While potatoes roast, finely chop parsley. Zest and quarter lemon. Peel and finely chop garlic. Finely chop chili. In a small bowl, combine parsley, half the lemon zest, a squeeze of lemon juice, 2 TBSP olive oil (4 TBSP for 4 servings), and a pinch of garlic to taste. Season generously with salt and pepper. Add as much chili as you like (or leave it out if you're not a fan of spicy food).

4.



Once potatoes have roasted 12 minutes, remove sheet from oven. Carefully toss green beans on empty side with a drizzle of olive oil, salt, and pepper. (For 4 servings, leave potatoes roasting and add green beans to a second sheet.) Return to oven until potatoes are crispy and green beans are browned and tender, 10–12 minutes more.

5.



Meanwhile, 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.

6.



Toss green beans with remaining lemon zest. Divide green beans, barramundi, and potatoes between plates. Drizzle fish with chimichurri and serve with remaining lemon wedges on the side.