



## SPICED BARRAMUNDI

with Lemony Green Beans, Potatoes & Chimichurri

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Yukon Gold Potatoes\***  
(5 | 10)



**Green Beans\***  
(1 | 2)



**Barramundi\***  
(1 | 2)  
*Contains: Fish*



**Fry Seasoning**  
(1 | 2)



**Parsley\***  
(1 | 2)



**Lemon\***  
(1 | 2)



**Garlic**  
(1 Clove | 2 Cloves)



**Chili Pepper\***  
(1 | 1)

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**

**Olive Oil**  
(8 tsp | 16 tsp)

**Cooking Oil**  
(2 tsp | 4 tsp)

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

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Don't let its size fool you: Our little chili pepper packs a punch! If you're spice-sensitive (note—this does not equal bland), add as much or as little chili as you like in step 3. You're the chef, after all!

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.



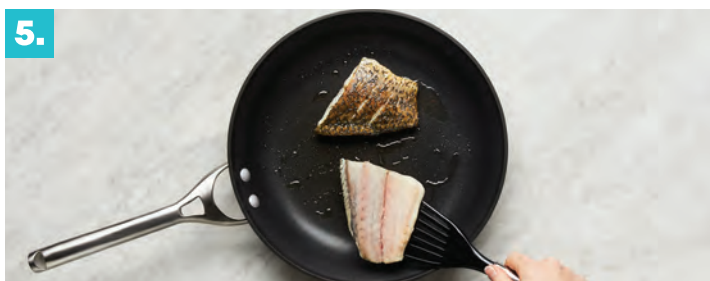
While potatoes roast, finely chop **parsley**. Zest and quarter **lemon**. Peel and finely chop **garlic**. Finely chop **chili**. In a small bowl, combine parsley, half the lemon zest, 2 TBSP olive oil (4 TBSP for 4 servings), a squeeze of lemon juice, and a pinch of garlic to taste. Season generously 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.

*Barramundi is fully cooked when internal temperature reaches 145 degrees.*

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