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SPICED BARRAMUNDI

with Chimichurri, Crispy Potatoes & Lemony Green Beans

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Barramundi *

(1 | 2)

Contains: Fish



Yukon Gold Potatoes *

(2 | 3)



Parsley *

(1 | 2)



Lemon *

(1 | 2)



Green Beans *

(1 | 2)



Fry Seasoning

(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)

Vegetable Oil
(2 tsp | 4 tsp)

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CHEF'S TIP

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'd like in step 3. You're the chef, after all!



Preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into 1/2-inch pieces. 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**.



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).



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'd like (or leave it out if you're not a fan of spicy food).



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.



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.



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.