

DINNERLY



Scallion-Ginger Barramundi Foil Packet with Jasmine Rice



20-30min



2 Servings

The no mess, no stress foil packet has come to save the day once again. We steam tender barramundi with fragrant ginger and scallions and with a tamari sauce that soaks right into the flesh. Then for another boost of flavor, we fry more ginger and scallions, making an infused oil that we pour over the fish with a dramatic sizzle. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 oz mirin ¹⁷
- ½ oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- 1 oz fresh ginger
- 2 scallions
- 10 oz pkg barramundi ⁴

WHAT YOU NEED

- sugar
- kosher salt
- neutral oil

TOOLS

- small saucepan
- aluminium foil
- rimmed baking sheet
- small skillet

ALLERGENS

Fish (4), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 22g, Carbs 67g, Protein 33g



1. Cook rice

Preheat oven to 450°F with a rack in the center.

In a small saucepan, combine **rice** and **1¼ cups water**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

In a small bowl, whisk together **mirin**, **tamari**, **½ teaspoon sesame oil**, and **1 teaspoon sugar**.

Cut **half of the ginger** into thin slices. Trim **scallions**; cut in half where the whites meet the greens. Cut 2 pieces of foil into 12x20-inch rectangles.

Pat **fish** dry; lightly season with **salt**. Place 1 filet in the center of each foil. Divide ginger and scallion whites between fish.



3. Bake foil packets

Fold up edges of foil to form a well; divide **tamari mixture** between **fish**. Crimp foil edges together to make a well-sealed, loose packet with seam on top. Place packets on a rimmed baking sheet.

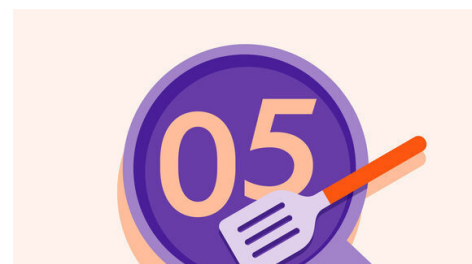
Bake on center oven rack until fish is just cooked through, 12–14 minutes.



4. Prep scallion-ginger oil

Meanwhile, cut **scallion greens** into 2-inch pieces; thinly slice lengthwise (see step 6!). Peel **remaining ginger**; cut into thin matchsticks.

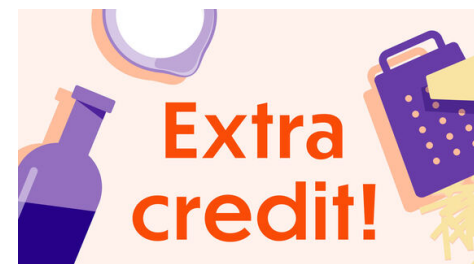
Carefully open foil packets, letting steam escape. Discard **ginger and scallion pieces**. Carefully transfer **fish** onto serving plate; pour **sauce** over top.



5. Fry scallion oil & serve

In a small skillet, heat **2 tablespoons neutral oil** over high until shimmering. Add **ginger** and cook, stirring, until starting to brown and crisp, 20–30 seconds. Add **scallion greens** and remove from heat (mixture should be sizzling).

Serve **fish** with **scallion-ginger oil** spooned over top and with **rice** alongside. Enjoy!



6. Ooh, fancy!

For a nicer garnish, place the scallion greens in step 4 in a small bowl of ice water for 5 minutes. The chill will make them curl up! Remember to pat them dry before adding to the oil in step 5.