



Fast! Coconut-Turmeric Barramundi

with Wilted Spinach & Brown Rice



ca. 20min



2 Servings

Bold flavors and wholesome ingredients ready to serve in just five steps—that's what makes this your new favorite meal. Crispy-skinned barramundi filets soak up a fragrant coconut and turmeric broth, then we make your plate as green as can be with tender spinach, cilantro, and lime. Fried shallots on top, brown rice underneath, and a lot of goodness in between.

What we send

- 5 oz quick-cooking brown rice
- ¼ oz fresh cilantro
- 1 lime
- garlic
- 1 oz fresh ginger
- 2 (¾ oz) coconut milk powder ^{7,15}
- ¼ oz turmeric
- 10 oz pkg barramundi ⁴
- 5 oz baby spinach
- ½ oz fried onions ⁶

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- microplane or grater
- medium nonstick skillet

Allergens

Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 24g, Carbs 66g, Protein 38g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Cook rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.

Coarsely chop **cilantro leaves and stems**. Cut **lime** into wedges.



4. Make turmeric broth

Heat **1 teaspoon oil** in same skillet over medium-high. Add **grated ginger and garlic** and cook, stirring, until fragrant, about 30 seconds. Add **coconut milk-turmeric mixture** and bring to a simmer. Season to taste with **salt and pepper**.

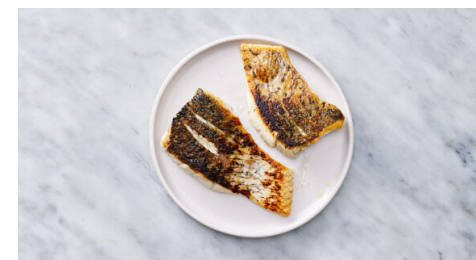


2. Prep ingredients

Finely grate **1 teaspoon garlic** and **half of the ginger**.

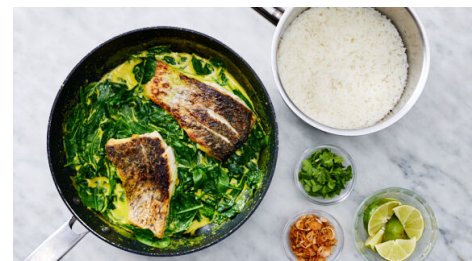
In a liquid measuring cup, whisk to combine **¾ cup hot tap water**, **all of the coconut milk powder**, **1 teaspoon turmeric**, and **¼ teaspoon sugar**.

Pat **barramundi** dry; season all over with **salt and pepper**.



3. Sear barramundi

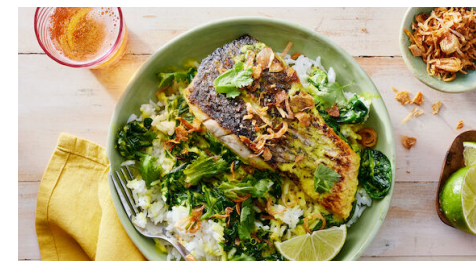
Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Cook **fish**, skin-side down, until crispy, about 3 minutes. Transfer to a plate, skin-side up (it will finish cooking in step 5).



5. Finish

Stir in **spinach**; nestle **fish** over top, skin-side up. Cook until fish is cooked through and spinach is wilted, 2-4 minutes.

Serve **coconut-turmeric barramundi** and **spinach** over **rice**. Garnish with **cilantro** and **fried shallots**. Serve with **lime wedges**.



6. Serve

Enjoy!