



Teriyaki-Glazed Barramundi & Green Beans

with Toasted Sesame Seeds & Steamed Rice



30min



2 Servings

Let this easy prep dinner come to your weeknight rescue. Freshly grated ginger and garlic give a big flavor boost to teriyaki sauce before generously spreading over lean steelhead trout filets. Crisp green beans broil alongside the barramundi filets while fluffy jasmine rice cooks on the stove. Does it get any easier than that?

What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- garlic
- ½ lb green beans
- 2 oz teriyaki sauce ^{1,6}
- 10 oz pkg barramundi ⁴
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- microplane or grater
- rimmed baking sheet

Allergens

Wheat (1), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 13g, Carbs 71g, Protein 36g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Prep barramundi

Pat **barramundi** dry and rub all over with **oil**; lightly season with **salt** and **pepper**. Transfer to one half of a rimmed baking sheet, skin-side down, and spoon **2 teaspoons teriyaki sauce** over top.

Add **green beans** to other half of sheet; toss with **2 teaspoons oil** and a **pinch each of salt and pepper**.



2. Prep ingredients

Preheat broiler with a rack in the upper third.

Finely grate **1 teaspoon each of ginger and garlic**.

Trim **green beans**, then cut into 2-inch pieces.



5. Cook barramundi

Broil **barramundi** and **green beans** on upper oven rack until barramundi is cooked through and slightly charred on top, and green beans are crisp-tender, about 5-7 minutes (watch closely as broilers vary). If green beans are done before barramundi, transfer green beans to serving plates and return barramundi to broiler.



3. Make sauce

In a small bowl, stir together **grated ginger and garlic** and **teriyaki sauce**.



6. Finish & serve

Fluff **rice** with a fork. Using a spatula, separate **barramundi** from skin, if desired.

Serve **rice** topped with **barramundi** and **green beans**. Drizzle with **remaining teriyaki sauce** and sprinkle with **toasted sesame seeds**. Enjoy!