



Sheet Pan Barramundi with Lemon Potatoes

& Greek Salad



40-50min



2 Servings

This simple sheet pan supper takes its cue from the sunny Greek shores. Meaty barramundi filets roast alongside lemon potatoes, one of Greece's most celebrated delicacies. The spuds steam in seafood broth and then roast to golden brown perfection with onions, garlic, oregano, and lemon. A classic Greek salad rounds out the meal with fresh tomatoes, cucumber, onions, and briny feta cheese in an oregano vinaigrette.

What we send

- 2 Yukon gold potatoes
- 1 lemon
- garlic
- ¼ oz fresh oregano
- 1 red onion
- 1 pkt seafood broth concentrate ^{2,4}
- 2 plum tomatoes
- 1 cucumber
- 10 oz pkg barramundi ⁴
- 2 oz feta ⁷

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar

Tools

- rimmed baking sheet

Allergens

Shellfish (2), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 62g, Carbs 61g, Protein 37g



1. Prep ingredients

Preheat oven to 425°F with racks in the bottom and upper thirds. Cut **potatoes** into ½-inch thick wedges. Squeeze **2 tablespoons lemon juice** into a liquid measuring cup; cut remaining lemon into wedges. Finely chop **1 tablespoon garlic**. Pick **oregano leaves** from stems and finely chop 2 teaspoons; discard stems.

Halve **onion** and cut one half into ½-inch thick wedges.



4. Prep salad

Meanwhile, cut **tomatoes** into ½-inch thick wedges. Halve **cucumber** lengthwise and cut on an angle into ½-inch thick pieces. Thinly slice **remaining onion half**.

In a large bowl, whisk to combine **remaining garlic, 3 tablespoons oil, 1 tablespoon whole oregano leaves, and 1 tablespoon vinegar**. Season to taste with **salt and pepper**.



2. Prep potatoes

To **liquid measuring cup with lemon juice**, whisk in **chopped oregano, seafood broth concentrate, two thirds of the garlic, ½ cup water, and 3 tablespoons oil**.

Transfer **potatoes** and **wedged onions** to a rimmed baking sheet in an even layer. Toss with **1 tablespoon oil** and season with **salt and pepper**.



5. Add fish

Rinse **fish**, pat dry and season with **salt and pepper**. Remove **potatoes** from oven and add fish, skin side down. Drizzle with **oil** and return to oven until fish is cooked and potatoes begin to brown, about 10 minutes. Switch oven to broil and move baking sheet to upper rack. Broil potatoes and fish until browned, 4–6 minutes (watch closely as broilers vary).



3. Roast potatoes

Pour **poaching liquid** over the **potatoes and onions**. Transfer to lower oven rack and roast until most of the liquid is gone, 20–25 minutes.



6. Finish & serve

Add **tomatoes, cucumbers, and red onions** to **bowl with dressing** and toss until evenly coated. Season to taste with **salt and pepper**. Break **feta** into chunks and scatter on top. Squeeze some **lemon juice** over the **fish and potatoes** and garnish with **extra oregano leaves**. Serve **Greek salad** and **lemon wedges** alongside. Enjoy!