

DINNERLY



Sweet Chili-Glazed Barramundi with Ginger Rice & Roasted Broccolini

 20-30min  2 Servings

Level up your dinner menu with this PremiYUM recipe! How is it possible for one plate to contain so much flavor? We don't know anything about the laws of physics, but we do know what to do with delicious ingredients. Barramundi is a mild, meaty white fish with a crispy skin we can't get enough of. We glaze it with Thai sweet chili before broiling with broccolini and serving it all over gingery rice. We've got you covered!

WHAT WE SEND

- 2 scallions
- 1 oz fresh ginger
- ½ lb broccolini
- 2 oz tamari soy sauce ⁶
- 3 oz Thai sweet chili sauce
- 5 oz jasmine rice
- 10 oz pkg barramundi ⁴
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- olive oil
- garlic
- butter ⁷
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- aluminium foil
- microplane or grater
- small saucepan

ALLERGENS

Fish (4), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 14g, Carbs 96g,
Protein 40g



1. Prep ingredients

Preheat broiler with a rack in the upper third. Line a rimmed baking sheet with foil and lightly brush with oil.

Thinly slice **scallions**, keeping dark greens separate. Finely grate **2 teaspoons ginger**. Trim **broccolini**, if necessary. Thinly slice **1 garlic clove**.

In a small bowl, stir to combine **tamari** and **sweet chili sauce**.



4. Broil & serve

Broil **fish and broccolini** on upper oven rack until fish is cooked through and slightly charred and broccolini is crisp-tender and charred in spots, about 5–8 minutes (watch closely as broilers vary). Add **scallion dark greens** to **rice**; fluff with a fork.

Serve **barramundi** over **rice** with **broccolini**. Serve with **sesame seeds** and **remaining chili glaze** over top. Enjoy!



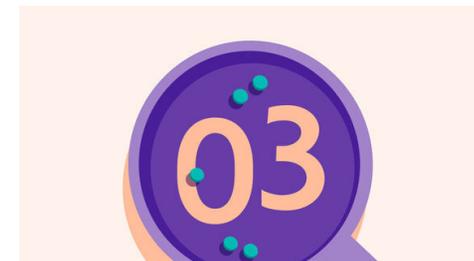
2. Cook ginger rice

Heat **1 tablespoon butter** in a small saucepan over medium. Add **rice**; cook, stirring, until lightly toasted, 2–3 minutes. Add **scallion whites and light greens** and **grated ginger**; cook, stirring, until fragrant, 1 minute. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes.



5. ...

What were you expecting, more steps?



3. Prep broccolini & fish

Add **broccolini** and **sliced garlic** to one side of prepared baking sheet. Toss with a **drizzle of oil** and season with **salt** and **pepper**.

Pat **fish** dry and rub all over with **oil**. Lightly season with **salt** and **pepper**. Transfer to open side of baking sheet. Spoon **some of the chili mixture** over top; reserve remaining for serving.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!