MARLEY SPOON

Crispy-Skinned Cajun Barramundi

with Coconut-Braised Collards & Corn Relish

30-40min 2 Servings

Classic Cajun flavors couldn't pair better with barramundi, a flaky white fish with skin that crisps beautifully after a few minutes in a skillet. We make the collard greens tender and creamy by letting them simmer in coconut milk. Meanwhile, charred corn combines with roasted peppers and lime juice to make a bright and zesty relish. Put all three together, and you have a dinnertime win on your plate.

What we send

- 1 bunch collard greens
- 2 oz roasted red peppers
- garlic
- ¾ oz coconut milk powder [7,15]
- 1 lime
- ½ oz fish sauce [4]
- 2½ oz corn
- ¼ oz Cajun seasoning
- 10 oz pkg barramundi [4]

What you need

- olive oil
- kosher salt & ground pepper
- sugar
- butter [7]
- neutral oil

Tools

- medium Dutch oven or pot
- medium nonstick skillet

Cooking tip

For the crispiest skin, we make sure to pat the skin completely dry before seasoning. If not, it will steam instead of crisp!

Allergens

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

Nutrition per serving

Calories 410kcal, Fat 25g, Carbs 23g, Protein 34g

1. Prep ingredients

Remove and discard center stem from **collard greens**; stack leaves and cut crosswise into ½-inch ribbons.

Finely chop **roasted red peppers**, if necessary.

Finely chop **1 teaspoon garlic**.

2. Prep milk & relish

In a small bowl, combine **coconut milk powder** with **¾ cup hot water** and stir until smooth.

In a second small bowl, squeeze **1 teaspoon lime juice**. Stir in **red peppers, 1 teaspoon olive oil,** and **a pinch each of salt, sugar, and pepper**.

Cut remaining lime into wedges.

3. Cook collards

Heat **1 teaspoon each of olive oil and butter** in a medium Dutch oven or pot over medium. Add **garlic**; cook, stirring, until fragrant, 1–2 minutes. Add **collard greens** in batches, stirring to wilt. Stir in **coconut milk, 1 teaspoon fish sauce**, and **½ teaspoon sugar**; bring to a simmer. Reduce heat to low, cover, and simmer until collards are tender, about 10 minutes.

4. Finish relish

Heat **1 teaspoon neutral oil** in a medium nonstick skillet over medium-high. Add **corn** and **¼ teaspoon Cajun seasoning**; cook, stirring occasionally, until charred in spots, 3–4 minutes. Transfer to bowl with **lime juice and peppers** and toss to coat. Wipe out skillet.

5. Cook fish

Rinse **fish** and pat very dry; season all over with **remaining Cajun seasoning** and **a pinch each of salt and pepper**.

Heat **2 teaspoons neutral oil** in same skillet over medium-high until shimmering. Add fish, skin-side down, and cook until golden and crisp, 4–5 minutes. Flip and cook to desired doneness, 2–4 minutes. Transfer to plates.

6. Finish & serve

Season **corn relish** to taste with **salt, sugar**, and **pepper**. Season **collards** to taste with **salt, pepper**, and **fish sauce**.

Serve **barramundi** with **corn relish** spooned over top and with **collards** and **lime wedges** alongside. Enjoy!