

# 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
- $\frac{3}{4}$  oz coconut milk powder<sup>7,15</sup>
- 1 lime
- $\frac{1}{2}$  oz fish sauce<sup>4</sup>
- 2 $\frac{1}{2}$  oz corn
- $\frac{1}{4}$  oz Cajun seasoning
- 10 oz pkg salmon filets<sup>4</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- sugar
- butter<sup>7</sup>
- 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 420kcal, Fat 23g, Carbs 25g, Protein 34g



### 1. Prep ingredients

Remove and discard center stem from **collard greens**; stack leaves and cut crosswise into  $\frac{1}{2}$ -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  $\frac{3}{4}$  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  **$\frac{1}{2}$  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  **$\frac{1}{4}$  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

Pat **fish** 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; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, 4-5 minutes. Flip; cook until just medium, 1 minute more. 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 **salmon** with **corn relish** spooned over top and with **collards** and **lime wedges** alongside. Enjoy!