



## Chimichurri Barramundi

with Charred Summer Veggies



20-30min



2 Servings

Healthy doesn't have to mean boring. Here, we crisp up sweet and meaty barramundi fillets and serve them with a delicious pile of charred vegetables and vibrant chimichurri sauce. Juicy marinated tomatoes add pops of bright sweetness, while homemade smoked paprika breadcrumbs add a savory crunch. Our readymade herbal chimichurri is a shortcut to big flavor, so this nutritious dinner is on the table before you know it!



## What we send

- 1 zucchini
- 1 yellow squash
- 1 red onion
- 1 plum tomato
- 10 oz pkg barramundi <sup>1</sup>
- 1 Portuguese roll <sup>2</sup>
- ¼ oz smoked paprika
- 2 (2 oz) chimichurri sauce

## What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

## Tools

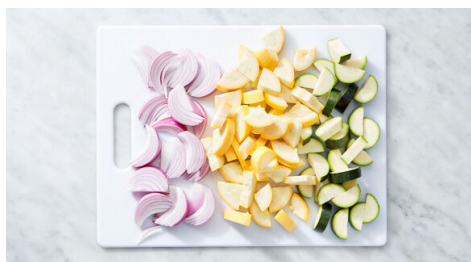
- rimmed baking sheet
- medium nonstick skillet

## Allergens

Fish (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 71g, Carbs 32g, Protein 33g



### 1. Prep ingredients

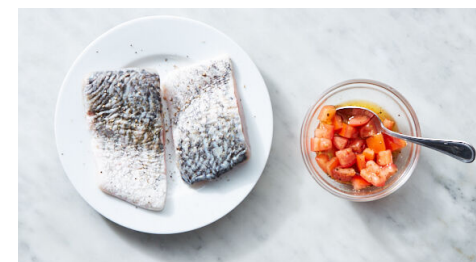
Preheat broiler with racks in the center and upper third.

Halve **zucchini** and **yellow squash** lengthwise and then cut crosswise into ½-inch thick half moons. Halve **onion** and slice into ¼-inch thick wedges.



### 2. Broil veggies

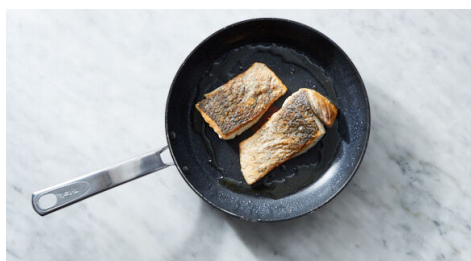
Add **squash and onions** to rimmed baking sheet and toss with **2 tablespoons oil** and **a pinch each of salt and pepper**. Transfer to upper oven rack and broil until veggies are tender and charred, 10-12 minutes, flipping halfway through. Divide between plates; reserve baking sheet.



### 3. Marinate tomatoes

Meanwhile, cut **tomato** into ½-inch pieces. In a small bowl, stir to combine **tomatoes, 1 tablespoon oil**, and **1 teaspoon vinegar**. Season to taste with **salt and pepper**; set aside until step 6.

Pat **fish** dry and season with **salt and pepper**.



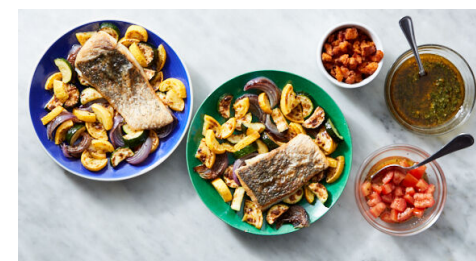
### 4. Sear fish

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **fish**, skin side down. Press each fillet firmly for 10 seconds with back of a spatula. Cook, occasionally pressing gently on fillets, until skin is well browned and very crisp and fish is almost cooked through, 5-7 minutes. Flip fish; cook until it is just medium, 1-3 minutes more.



### 5. Make breadcrumbs

Tear **bread** into small pieces about the size of peas. Toss with **2 tablespoons oil** and **1-2 teaspoons smoked paprika** (depending on taste preference). Transfer to same rimmed baking sheet used to cook veggies and broil on center oven rack until browned, 2-4 minutes (watch carefully as they will burn easily).



### 6. Finish & serve

Place **fish** on top of **charred veggies**. Spoon **some of the chimichurri** over top. Garnish with **marinated tomatoes** and **smoked paprika breadcrumbs**. Enjoy!