



# Greek-Style Barramundi & Veggie Risoni

with Fetta Crumble

MEDITERRANEAN

Grab your meal kit with this number

36



Broccoli



Zucchini



Risoni



Barramundi



Mediterranean Seasoning



Baby Spinach Leaves



Mustard Cider Dressing



Fetta Cubes



Barramundi



Fetta Cubes

Prep in: 20-30 mins  
Ready in: 30-40 mins

Calorie Smart

Protein Rich

Eat Me Early

Tender barramundi is the perfect protein to complement tonight's risoni. Packed with some tasty veggies and Mediterranean flavours, let us transport you to memories of salty air, sunny shores and delicious food with this fish dish!

### Pantry items

Olive Oil



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Oven tray lined with baking paper · Large saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
broccoli	1 head	2 heads
zucchini	1	2
risoni	1 medium packet	2 medium packets
<b>salt*</b>	¼ tsp	½ tsp
barramundi	1 medium packet	2 medium packets OR 1 large packet
Mediterranean seasoning	½ sachet	1 sachet
baby spinach leaves	1 small packet	1 medium packet
mustard cider dressing	1 packet	2 packets
fetta cubes	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2534kJ (606cal)	222kJ (53cal)
Protein (g)	48.3g	4.2g
Fat, total (g)	17g	1.5g
- saturated (g)	5.2g	0.5g
Carbohydrate (g)	63.1g	5.5g
- sugars (g)	6.2g	0.5g
Sodium (mg)	1354mg	118.8mg
Dietary Fibre (g)	9.1g	0.8g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 1 Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Chop **broccoli** (including stalk!) into small florets.
- Slice **zucchini** into half-moons.
- Place **veggies** on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Toss to coat, then roast until tender, **20-25 minutes**.

**TIP:** If your tray is crowded, divide the veggies between two trays!



## 4 Cook the barramundi

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- When oil is hot, cook **barramundi**, skin-side down first, until just cooked through, **5-6 minutes** each side (depending on thickness).
- In the **last minute** of cook time, sprinkle **Mediterranean seasoning** (see ingredients) over the barramundi, turning to coat.

**TIP:** The spice blend will char slightly in the pan, this adds to the flavour!



## 2 Cook the risoni

- When veggies have **10 minutes** remaining, half-fill a large saucepan with water, then bring to the boil over high heat.
- Cook **risoni** in boiling water until 'al dente', **7-8 minutes**.
- Drain **risoni**, then return to saucepan. Add the **salt** and a drizzle of **olive oil**, stirring to coat.

**TIP:** 'Al dente' risoni is cooked through but still slightly firm in the centre.



## 5 Toss the roast veggie risoni

- To the pan with risoni, add **roasted veggies**, **baby spinach leaves** and **mustard cider dressing**.
- Toss to combine and season to taste.



## 3 Prep the barramundi

- Meanwhile, pat **barramundi** dry with a paper towel.

**TIP:** Patting the skin dry helps it crisp up in the pan!



## 6 Serve up

- Divide veggie risoni between bowls.
- Top with Greek-style barramundi.
- Crumble over **fetta cubes** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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### CUSTOM OPTIONS



#### DOUBLE BARRAMUNDI

Follow method above, cooking in batches if necessary.



#### DOUBLE FETTA CUBES

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

