

Recipe for

BAJA BARRAMUNDI

FROM THE KITCHEN OF:
CHARLOTTE

SERVES 2 PEOPLE
PREP TIME 30 MINUTES

INGREDIENTS

- 4-OUNCE GRAPE TOMATOES
- ¼ OUNCE FRESH CILANTRO
- 1 LIME
- 1 SMALL CHILI PEPPER
- 2 SCALLIONS
- 10-OUNCE BARRAMUNDI FILLETS
- ½ CUP JASMINE RICE
- 2 TABLESPOON SOUR CREAM
- 1 TEASPOON CUMIN
- 1 TEASPOON TURMERIC
- SALT & PEPPER TO TASTE
- 2 TEASPOONS VEGETABLE OIL
- 2 TABLESPOONS BUTTER
- 1 PACKET VEGGIE STOCK CONCENTRATE

DIRECTIONS

1. WASH AND DRY ALL PRODUCE. TRIM AND THINLY SLICE SCALLIONS, SEPARATING WHITES FROM GREENS. DICE TOMATO. MINCE CILANTRO. ZEST AND QUARTER LIME. MINCE CHILI.
2. MELT 1 TBSP BUTTER IN A SMALL POT OVER MEDIUM-HIGH HEAT. ADD HALF THE SCALLION WHITES AND ¼ TSP TURMERIC; COOK UNTIL FRAGRANT, ABOUT 1 MINUTE. (YOU'LL USE MORE TURMERIC LATER.) STIR IN RICE, ¾ CUP WATER, STOCK CONCENTRATE, AND A BIG PINCH OF SALT. BRING TO A BOIL; COVER AND REDUCE TO A LOW SIMMER. COOK UNTIL RICE IS TENDER, 15-18 MINUTES. KEEP COVERED OFF HEAT UNTIL READY TO SERVE.
3. WHILE RICE COOKS, IN A MEDIUM BOWL, COMBINE TOMATO, CILANTRO, REMAINING SCALLION WHITES, AND JUICE FROM HALF THE LIME. SEASON WITH SALT AND PEPPER. IF YOU LIKE YOUR SALSA SPICY, STIR IN CHILI TO TASTE.
4. IN A SMALL BOWL, COMBINE SOUR CREAM, A BIG SQUEEZE OF LIME JUICE, AND AS MUCH LIME ZEST AS YOU LIKE. STIR IN WATER 1 TSP AT A TIME UNTIL MIXTURE REACHES A DRIZZLING CONSISTENCY. SEASON WITH SALT AND PEPPER.
5. IN A SECOND SMALL BOWL, COMBINE CUMIN AND ¼ TSP TURMERIC. PAT BARRAMUNDI DRY WITH PAPER TOWELS. SEASON ALL OVER WITH SALT AND PEPPER. SEASON FLESH SIDES WITH SPICE MIXTURE. HEAT A LARGE DRIZZLE OF OIL IN A LARGE, PREFERABLY NONSTICK, PAN OVER MEDIUM-HIGH HEAT. ADD BARRAMUNDI SKIN SIDES DOWN AND COOK UNTIL SKIN IS CRISPY, 4-5 MINUTES. FLIP AND COOK UNTIL FISH IS OPAQUE AND COOKED THROUGH, 2-3 MINUTES MORE.
6. FLUFF RICE WITH A FORK; STIR IN SCALLION GREENS AND 1 TBSP BUTTER AND SEASON WITH SALT AND PEPPER. DIVIDE BETWEEN PLATES. TOP RICE WITH BARRAMUNDI; GARNISH WITH SALSA FRESCA AND CREMA. SERVE WITH ANY REMAINING LIME WEDGES ON THE SIDE.