



## **Lemongrass and Coconut Barramundi**

Subtle hints of lemongrass and coconut flavour the delicate fillet of Barramundi accompanied by savoury aromatic brown rice and crunchy Wombok noodle salad finished with a sweet and spicy Asian dressing

### **Cooking Instructions Lemongrass and Coconut Barramundi:**

Preheat oven to 180 degrees

Remove from packaging and place on lined baking tray, skin side up

Place tray in oven and cook for 20-25 minutes or until cooked to your liking

### **Cooking Instructions Aromatic Brown Rice:**

To heat on the stovetop, remove from packaging

Place in cold pot over medium heat and stir until desired temperature is reached

To heat in microwave, remove from packaging and place in microwave safe container

Heat on High for 2 minutes or until desired temperature is reached

### **Cooking Instructions Crispy Wombok Noodle Salad:**

Add dressing to salad

Toss to combine all ingredients and serve

Ingredients:

#### **Lemongrass and Coconut Barramundi – Gluten Free**

Barramundi Fillet, Lemongrass, Ginger, Spring Onion, Coconut Milk and Fish Sauce

Great care has been taken by our Fish Monger to debone your Barramundi, however please note that some bones may still be present

#### **Aromatic Brown Rice – Gluten Free**

Brown Rice, Vegetable Stock, Lemon Juice and Butter

#### **Crispy Wombok Noodle Salad**

Wombok, Spring Onion, Carrot, Mint, Coriander, Basil, Noodles

Dressing: Oyster Sauce, Soy Sauce, Fish Sauce, Lemon Juice, Sesame Oil and Chili

