

# Barramundi & Brown Butter Sauce

*with Farro & Grapes*

**TIME:** 30-40 minutes

**SERVINGS:** 4

Tonight, we're pairing a delicious pan sauce with our seared barramundi—coated with rice flour to help the skin turn extra crispy. At the base of the sauce is brown butter, or butter cooked for a few minutes to bring out a deliciously toasty flavor. Peak-season grapes add pops of sweetness, while whole thyme sprigs (removed before serving) bring it all together with subtle herbaceous notes.



## MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



## Ingredients



4  
SKIN-ON  
BARRAMUNDI  
FILLETS



¾ cup  
SEMI-PEARLED  
FARRO



4 oz  
GRAPES



2 cloves  
GARLIC



1 bunch  
COLLARD GREENS



1  
LEMON



1 bunch  
THYME



4 Tbsps  
BUTTER



3 Tbsps  
RICE FLOUR



3 Tbsps  
ROASTED  
ALMONDS



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### 1 Cook the farro:

- ☐ Heat a medium pot of salted water to boiling on high. Once boiling, add the **farro** and cook, uncovered, 17 to 19 minutes, or until tender. Turn off the heat.
- ☐ Drain thoroughly and return to the pot. Set aside in a warm place.

### 2 Prepare & cook the collard greens:

- ☐ While the farro cooks, peel and roughly chop the **garlic**.
- ☐ Wash and dry the **collard greens**. Remove and discard the stems; thinly slice the leaves.
- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the garlic and cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.
- ☐ Add the collard greens; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until bright green and slightly softened.
- ☐ Add **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the collard greens have wilted and the water has cooked off. Transfer to a bowl and cover with aluminum foil; set aside in a warm place. Wipe out the pan.

### 3 Prepare the remaining ingredients:

- ☐ While the collard greens cook, wash and dry the remaining fresh produce.
- ☐ Roughly chop the almonds.
- ☐ Pick the grapes off the stems; discard the stems.
- ☐ Quarter and deseed the lemon.

### 4 Coat & cook the barramundi:

- ☐ Place the **flour** on a large plate; season with salt and pepper. Pat the **barramundi fillets** dry with paper towels; season with salt and pepper on both sides. Working 1 at a time, thoroughly coat the skin side of each seasoned fillet in the flour (tapping off any excess). Transfer to a separate plate.
- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the fillets, coated side down, and cook 4 to 6 minutes on the first side, or until lightly browned. Flip and cook 2 to 3 minutes, or until lightly browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.

### 5 Make the brown butter sauce:

- ☐ Add the **butter, almonds, grapes, and whole thyme sprigs** to the pan of reserved fond; season with salt and pepper. Cook on medium-high, stirring frequently, 2 to 3 minutes, or until the butter is browned and the grapes are slightly softened. (Be careful not to overcook, as the butter can burn easily.)
- ☐ Turn off the heat and stir in **the juice of 2 lemon wedges** (be careful, as the liquid may splatter). Carefully remove and discard the thyme sprigs. Season with salt and pepper to taste.

### 6 Finish & serve your dish:

- ☐ Add the **cooked collard greens, the juice of the remaining lemon wedges**, and a drizzle of olive oil to the pot of **cooked farro**; season with salt and pepper. Stir to combine and season with salt and pepper to taste.
- ☐ Divide among 4 dishes. Top with the **cooked barramundi fillets and brown butter sauce**. Enjoy!