

## Barramundi with Scallion Sriracha Pesto



### Ingredients:

- 2 tbsp Sesame oil
- 10 Scallions, cut in small rounds
- 5 tbsp Ginger, finely diced
- 5 tbsp Sugar
- 5 tbsp Sriracha
- 5 Limes
- Olive oil
- 5 tbsp Soy sauce
- 10 Lime wedges
- 10 Barramundi fillets

### Directions:

#### **Pesto:**

In a medium bowl, combine scallions, sesame oil, ginger, sugar, juice from limes and sriracha.

Season with salt and pepper.

Set aside and let flavors blend.

#### **Fish:**

Pat Barramundi dry with paper towels; season all over with salt and pepper.

Heat a large drizzle of oil on a large, preferably nonstick, pan over medium-high heat.

Add fish to pan, skin side down; cook until lightly browned and crispy, 3-4 min.

Carefully flip and cook until fish is firm and cooked through, 3-4 minutes more.

Plate and top fish with pesto.

Drizzle with soy sauce to taste.

Serve with lime wedges on the side.