

Crispy Skin Barramundi with Tomato Salsa

Prep Time: 15 mins

Cook Time: 10 mins

Difficulty: Easy

Servings: 2

Ideal for: Family Q

Ingredients

2 barramundi fillets, skin on
Olive oil
Sea salt
Freshly ground black pepper

Tomato Salsa:

1 small garlic clove, crushed
1 teaspoon brown sugar
1/4 teaspoon sea salt
1/4 teaspoon freshly ground black pepper
4 teaspoons olive oil
2 teaspoons red wine vinegar
2 ripe tomatoes, deseeded, diced
1/4 red onion, finely chopped
2 tablespoons finely chopped fresh basil

Method:

Step 1

Set up your barbecue for direct cooking with a Weber Q Large Frying Pan or hotplate. Preheat your barbecue for barbecuing.

Step 2

To make the tomato salsa. In a medium bowl, combine the garlic, olive oil, red wine vinegar, brown sugar, salt and pepper. Add the tomatoes, red onion and basil. Toss to combine. Set aside until required.

Step 3

Lightly oil the barramundi fillets, season with salt and pepper.

Step 4

Once the barbecue has preheated, adjust the burner(s) to medium. Place the barramundi fillets on the hotplate or in the frying pan, skin side down and cook for 7 minutes.

Step 5

Turn the fillets and cook for a further 4 to 5 minutes, or until cooked through and starting to flake.

Step 6

Serve the barramundi fillets with the tomato salsa.

