

MAHI MAHI

Ingredients:

- 4 Mahi Mahi fillets
- 2 tablespoons olive oil
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- For the mango salsa:
 - 1 cup mango (diced, ripe and juicy)
 - ¼ cup red onion (finely chopped)
 - ¼ cup red bell pepper (chopped)
 - 1 jalapeno
 - 1 tablespoon lime juice
 - 2 tablespoons cilantro (chopped)
 - 1 teaspoon honey
 - ¼ teaspoon salt

Directions:

1. Preparing the mango salsa: Dice the mango into small cubes, ensuring they are equal for even flavor distribution. Finely chop the red onion, jalapeno, and cilantro and combine together in a bowl. Add the lime juice into the mango mixture. Season with a pinch of salt and pepper for taste and then toss everything together. Cover the bowl with plastic wrap and refrigerate for 30 minutes to let the flavors meld together.
 2. Preparing the fish: Pat the mahi-mahi fillets with dry paper towels, then drizzle them with olive oil and season both sides with salt & pepper.
 3. Preheat your grill to medium-high heat and place your fillets on the grill. Cook for about 4-5 minutes on each side, or until the fish flakes easily with a fork. Transfer the grilled mahi-mahi to a serving platter and top each fillet with the chilled mango salsa.
- Enjoy!

