

GRILLED MAHI MAHI

INGREDIENTS

- 2 (6-ounce) Mahi Mahi filets
- 1 tbsp. olive oil
- 1/2 tsp. kosher salt
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/2 tsp. smoked paprika
- 1/2 tsp. black pepper
- Fresh chopped parsley for garnish

PREPARATION

1. Place the mahi-mahi filets on a sheet tray and brush all sides with the olive oil and let sit.
2. In a small bowl, stir together the salt, garlic powder, onion powder, paprika, and black pepper. Rub the seasoning on the fish.
3. Oil the grates and set your grill over medium-high heat. Once hot, place the mahi mahi flesh side down onto the grill.
4. Grill for 3-5 minutes per side until it reaches desired doneness. Try to flip only once or as little as possible to not break up the fish.
5. Immediately serve with a garnish of optional parsley and lemon wedges.
6. Serve and enjoy!

