

MAHI-MAHI LETTUCE WRAPS



SERVING SIZE

4



INGREDIENTS

ITEM

Pieces Mahi-Mahi
Radishes
Persian Cucumbers
Small Red Onion
Mayonnaise
Chili Powder

QUANTITY

4 (4 Oz.)
2
2
1
1½ Tbsp.
1-2 Tsp.

ITEM

Fresh Lime Juice
Butter Lettuce Leaves (for wrapping)
Olive Oil, for cooking
Fresh Cilantro, for garnish
Salt and Pepper

QUANTITY

2 Tsp.

To Taste



PREPARATION

- In a small bowl, whisk together mayonnaise, chili powder, and lime juice. Set aside.
- Thinly slice radishes, cucumbers, and red onion. Rinse and pat dry butter lettuce and cilantro.
- Heat a drizzle of olive oil in a skillet over medium heat.
- Season mahi-mahi fillets with salt and pepper.
- Cook for 3-4 minutes per side, or until fish is opaque and flakes easily.
- Remove from heat and let rest slightly, then flake into chunks.
- Place butter lettuce leaves on a plate.
- Fill each with chunks of mahi mahi, sliced vegetables, a drizzle of chili-lime mayo, and fresh cilantro.
- Enjoy!