

# Grilled Mahi with Caramelized Pineapple Relish

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## Ingredients

3/4 cup chopped Pineapple  
1/4 cup finely chopped Green Bell Pepper  
1/4 cup finely chopped Red Bell Pepper  
1/4 tsp Coarse Salt  
4 each 6 oz Mahi Mahi portions  
1 tbsp light Olive Oil

## Directions

Heat a sauté pan over medium-high heat. Add pineapple and toss until natural sugars in pineapple are a light brown / caramel color. Remove from heat. Toss pineapple with peppers and salt. Keep warm.

Pre-heat grill and grease racks. Coat fish with olive oil and grill over medium-high heat until done, about 3 minutes per side, turning once.

Remove from grill when done and top with pineapple relish.

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