

# Ginger Glazed Mahi Mahi

## Ingredients

1 1/2 lbs mahi fillet, cut into serving size pieces	1 clove garlic, crushed or to taste
3 tbsp honey	2 tsp olive oil
3 tbsp soy sauce	Salt & pepper to taste
3 tbsp balsamic vinegar	1 tbsp vegetable oil
2 tsp grated fresh ginger root	

## Directions

In a shallow glass dish, stir together the honey, soy sauce, balsamic vinegar, ginger, garlic & olive oil. Season fish with salt and pepper, and place them into the dish. Cover & refrigerate for 20 minutes to marinate.

Heat vegetable oil in a large skillet over medium-high heat. Remove fish from dish and reserve marinade. Cook fish for 4-6 minutes on each side, turning only once, until fish flakes easily. Remove fillets to serving platter and keep warm.

Pour reserved marinade into the skillet and heat over medium heat until the mixture reduces to a glaze consistency. Spoon glaze over fish and serve immediately.

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