

Grilled Mojito Mahi Mahi

Ingredients

1 lb mahi mahi fillets
2 shallots, peeled and trimmed
1/4 cup coarsely chopped fresh
mint
1/4 cup rum
1 tbsp fresh lime zest
1/2 cup lime juice
3 tbsp honey
2 tbsp canola oil
1 tbsp kosher salt

Directions

In a blender, combine shallots, mint, rum, lime zest, lime juice, honey, oil, and salt. Blend until smooth. Pour over mahi. Marinate for no more than 20 minutes.

Preheat grill over medium high heat and lightly oil grates. Shake off excess marinade from fish and grill 4 minutes per side or until cooked through.

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