

Mahi Mahi with Sun-Dried Tomato Crust

Ingredients

- 1 1/4 lb mahi mahi
- 8 each marinated sun-dried tomatoes, drained well
- 3 medium cloves, garlic, peeled & chopped
- 1 tsp olive oil
- 6 fresh lemon slices
- 1 tbsp fresh lemon juice
- 8 pitted kalamata olives, coarsely chopped

Directions

Preheat oven to 450°. Process tomatoes, garlic & olive oil in food processor until very finely chopped.

Arrange lemon slices on bottom of oven proof casserole dish. Place fish on top of lemon slices and drizzle with lemon juice. Spread sun dried tomato paste over the top and bake in preheated 450° oven for 15-20 minutes, or until fish is cooked through. Sprinkle the olives during the last 5 minutes of baking time.

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