

Mahi Mahi with Lemon & Capers

Ingredients

2 each Mahi Mahi portions	1 tsp onion powder
Oil, for grill	1 tsp dried parsley
1 tsp lemon zest	1/2 tsp black pepper
3 tbsp fresh lemon juice	
1 tsp Dijon mustard	
1/4 cup extra virgin olive oil	
1 tbsp capers, chopped	
1 tsp garlic powder	

Directions

Zest the lemon & chop capers. Whisk together zest, capers, lemon juice, Dijon mustard, extra virgin olive oil, garlic & onion powder, parsley & black pepper. Marinate mahi in Ziploc bag for 2-3 hours only.

Prepare grill with nonstick spray or brush with oil. Preheat to medium-high heat. Place fish on grill and cook for 8-10 minutes, or until fish is cooked through.

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