

# Simple Gourmet Grilled Wahoo

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## Ingredients

1 1/2 lbs Wahoo Fillet, cut into serving  
size pieces  
Olive Oil  
Salt & Pepper

Marinade:  
1 tbsp soy sauce  
1 tbsp sesame oil  
1 tsp fresh grated ginger  
1 clove pressed garlic

## Directions

Drizzle olive oil over fish and sprinkle both sides with salt and pepper.

For Marinade: Mix soy sauce, sesame oil, ginger and garlic together. Marinate for 30 minutes.

Wahoo can be simply prepared as in first step OR you can add the marinade. Wahoo is a great tasting fish that some prefer to enjoy simply prepared.

Preheat grill to medium-high heat. If using marinade, remove fish from marinade. Grill 5-6 minutes per side or until fish is done. Do not overcook!

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