

Grilled Lemon-Garlic Mahi Mahi Fillets

Tender and flaky fillets of Mahi Mahi grilled with tangy lemon and garlic

Yield:

4 servings

Ingredients:

Two 6-8 ounce Mahi Mahi fillets, thawed

Liquid smoke flavoring*

Lemon juice

Freshly ground black pepper

Salt

Oil*

2 tablespoons butter

1/2 tablespoon (2-3 cloves) minced garlic

1/2 teaspoon dried parsley flakes

3 cups hot cooked rice (1 cup uncooked), for serving

Instructions:

1. Spray or sprinkle liquid smoke, lemon juice, pepper, salt, and oil (apply in order listed) over both sides of the mahi mahi fillets.
2. In a small bowl, mash together the butter, garlic, and parsley.
3. Preheat grill on HIGH for 10 minutes. Turn heat down to medium. Place fish directly onto grill** and grill for 5 minutes with grill lid closed.
4. Flip fillets and dab butter mixture on top. Grill

approximately 5 minutes longer or until done, with lid closed the entire time.

Serve hot over a bed of hot cooked rice for a delicious main course!



This recipe is from Tammy's Recipes.