



Easy Grilled Mahi Mahi

Oscar · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

3

Description

This grilled mahi mahi is perfect for summer grilling season and 4th of July The flavors in this dish pair perfectly with a glass of chilled white wine such as Vinho Verde Estreia

Ingredients

— - 1 teaspoon paprika - 1 teaspoon dried oregano - 1 teaspoon ground cumin - ½ teaspoon garlic powder - ½ teaspoon onion powder - ½ teaspoon salt - ¼ teaspoon ground black pepper - 1 pinch cayenne pepper - 3 (4 ounce) fillets wild-caught skin-on mahi-mahi fillets - 3 tablespoons olive oil - 2 tablespoons lemon juice

Instructions

1. Preheat a gas grill for medium-high heat (450 degrees F (230 degrees C)) and lightly oil the grate. To make the spice mixture: Combine paprika
2. oregano
3. cumin
4. garlic powder
5. onion powder
6. salt
7. pepper
8. and cayenne in a small bowl. Brush mahi mahi fillets with olive oil on both sides and season with spice mixture. Grill on the hot grill until golden and fish flakes easily with a fork
9. about 4 to 5 minutes per side. Drizzle with lemon juice and serve. Recipe Tip You can substitute smoked paprika for the regular paprika if preferred.