

LimeMarinated Mahi Mahi

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

35 mins

Description

Serve this limemarinated mahi mahi over rice

Ingredients

- - $\frac{3}{4}$ cup extra-virgin olive oil - 2 tablespoons lime juice - 1 clove garlic
- minced - $\frac{1}{2}$ teaspoon cayenne pepper - ? teaspoon grated lime zest (Optional) - ? teaspoon ground black pepper - 1 pinch salt - 2 (4 ounce) mahi mahi fillets - 2 twists lime zest (Optional)

Instructions

1. Whisk olive oil
2. lime juice
3. garlic
4. cayenne pepper
5. lime zest
6. black pepper
7. and salt together in a bowl. Add mahi mahi fillets and turn to coat. Let marinate for at least 15 minutes. Preheat an outdoor grill for medium heat and lightly oil the grate. Remove mahi mahi from marinade and shake off excess. Discard remaining marinade. Cook mahi mahi on the preheated grill until fish flakes easily with a fork and is lightly browned
8. 3 to 4 minutes per side. Garnish with the twists of lime zest to serve. Recipe Tip You can substitute lighter olive oil for the extra-virgin olive oil. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.