

Golden Mahi Mahi with Citrus Slaw

A delicious blend of sweet & savory that's bound to become a favorite!

Ingredients

Fish:

- 1 lb mahi mahi filets
- 1 ½ tsp paprika
- 1 tsp brown sugar
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp ground cumin
- ½ tsp chili powder
- ¼ tsp oregano
- Salt & pepper to taste
- 1 Tbls olive oil



Slaw:

- 1 6 oz. package cole slaw mix with carrots
- ¼ red pepper, sliced thin
- ½ cup green onions, sliced
- 2 Tbls lime juice + zest
- 1 Tbls honey
- 1 clove garlic, minced
- 2 Tbls olive oil
- ¼ cup fresh cilantro, chopped

Directions

1. Combine spices & sugar in shallow dish and mix thoroughly.
2. Coat both sides of mahi filets.
3. Heat olive oil in cast iron skillet to medium-high heat.
4. Add fish and allow to cook until golden on one side, then turn gently.
5. Fish is done when it flakes easily. Remove from heat and plate.
6. Combine slaw mix, pepper & onion together.
7. Combine remaining ingredients in a small bowl and whisk to mix.
8. Pour over slaw mix and toss. Serve next to fish.

Makes 4 servings

Nutrition Facts:

Calories	285
Total Fat	12g
Total Carbohydrates	16g
Dietary Fiber	3g
Protein	36g