



From Our Boats To Your Table!

## Grilled Mahi Mahi with Avocado Salsa

### Ingredients

#### Salsa

- 1 ripe avocado
- 2 roma tomatoes
- 1 cup minced red onion
- 1 jalapeno pepper, minced
- 1/2 cup fresh cilantro
- Juice of 1 lime

#### Mahi Mahi

- 3 lbs mahi mahi cut into 6 pieces
- 1 tablespoon extra virgin olive oil
- Juice of 1 lime
- 1/2 teaspoon kosher salt

### Directions

- 1) Cut avocado and tomato into 1/2 inch chunks. Add minced onion, jalapeno, cilantro, lime juice and salt.
- 2) Mix together and store in fridge. Can be made hours before.
- 3) Meanwhile take mahi mahi and cut into strips.
- 4) Add olive oil, lime, salt and pepper and marinate for 20-30 minutes.
- 5) Grill over coals or on a grill or under broiler for 6-8 minutes per side.
- 6) Serve fish with salsa on top.