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## Pineapple Perfection Mahi Mahi

### Ingredients:

- 4- 8 ounce Mahi Mahi fillets from The Fish Folks
- 1 fresh pineapple
- 1 fresh mango
- 1 fresh jalapeño
- 1 organic lime
- 1 organic lemon
- ¼ cup of finely chopped red onion
- 1 T of honey
- 1 T of minced cilantro
- ¼ cup of soy sauce
- ¼ cup of brown sugar
- ¼ cup of avocado oil
- 2 teaspoons of sesame seed

### Directions:

In a small bowl, mix the soy sauce, brown sugar, and avocado oil. Place the Mahi Mahi fillets in a shallow bowl or plastic bag and pour the brown sugar mixture over the fish. Marinate the fish for about 20 minutes in the fridge. Meanwhile, remove the pineapple bark from the fresh pineapple in large slices. Try to make these about the same size as the Mahi Mahi fillets. Set the pineapple bark aside. Next, chop the remaining pineapple, mango, jalapeño, and red onion, and place in a medium bowl. Squeeze the juice of one lime and lemon over the pineapple mixture. Drizzle 1 tablespoon of honey over the pineapple mixture. Add the minced cilantro and toss to create a delicious, fresh pineapple salsa. Heat the grill to medium-high heat (about 350 degrees) and remove the Mahi Mahi fillets from the marinade. Place each fillet on one of the reserved slices of pineapple bark and place directly on the grill. Close the lid of the grill and cook for 15-17 minutes. The Mahi Mahi will be tender and infused with a slightly sweet pineapple flavor. Leaving the fish on the pineapple planks remove from the grill and serve directly on the pineapple bark. Sprinkle each fillet with sesame seeds and top with a generous portion of the pineapple salsa. Serve with your favorite rice and fresh salad. Enjoy.

Servings: 4 adult portions