

SeaFood Charlie Recipe

Easy Mahi Mahi Recipe with Lemon Garlic Sauce

Ingredients

- Mahi Mahi fillets
- Salt + Pepper
- Olive oil
- Butter
- Whole garlic cloves
- Fresh whole lemons (for juicing and slicing)
- Fresh parsley
- Preheat your gas grill to medium-high heat (or 450 degrees F).
- Season your fish with salt and pepper, or other desired seasoning (try adding a dash of onion powder or garlic powder or go all-out with your favorite cajun seasoning, blackening seasoning, etc.) and brush both sides with olive oil.
- Place each fillet directly on the grill. Grill for approximately 4-5 minutes per side. It's fully cooked when it reaches an internal temperature of 137 degrees F.
- Remove from the grill and smother in your homemade garlic butter sauce.