

## **Lime Mahi Mahi**

Prep Time: 5 minutes

Cooking Time: 15 minutes

Yield: 4 servings

### **Ingredients:**

4 portions, 6-8 ounces each, mahi mahi fillets

2 limes, juiced

2 inches fresh ginger root, grated, about 1 1/2 tablespoons

3 tablespoons dark tamari soy sauce

1 tablespoon olive oil

1 lemon

salt and pepper

### **Directions:**

1. Season mahi mahi fillets with salt and pepper.
2. Combine the lime juice, dark soy sauce, ginger and a little oil in a shallow dish.
3. Turn the mahi mahi in the citrus soy marinade and let it sit for 10 minutes.
4. Preheat skillet on medium-high heat.
5. Cook with marinade for 6 minutes per side for a 1-inch fillet or until fish is firm and opaque.
6. Garnish with a slice of lemon and serve.