



## GRILLED MAHI-MAHI WITH STRAWBERRIES

Creativity comes from many different sources. This particular recipe was created while I was seasoning the Mahi-Mahi and noticed I had a pint of strawberries starting to go bad in the refrigerator. I knew they had to be used immediately or I would be throwing them out the next day. What I created came out so delicious I was astounded. The sweet taste of the strawberries with the spiciness of the fish and the guacamole complement was out of this world. To save time or if you don't have ripe avocados you can buy guacamole and fix it up (see recipe).

### **Serves 4.**

- 1 pound Mahi Mahi fillet
- 2 cloves garlic mashed and mixed with 2 teaspoons olive oil
- Sprinkling of chili powder (I love Santa Fe Cooking School's, chimayo style chile powder mild)(can be ordered from website)
- Herbamare Spicy sprinkled on fillet
- 1/4 cup chopped cilantro
- 6 strawberries sliced vertically
- 3 tablespoons Guacamole

Season fillet with garlic oil, sprinkle moderately with chili powder and Herbamare Spicy and cilantro. Let sit on fish for 1/2 hour. Prepare the grill.

Cook skin side down first for 5 minutes, turn and add sliced strawberries to the top of the fillets. Continue to cook for approximately 5 minutes and remove from the fire. Serve with guacamole.

This dish tasted great with a large tossed salad, steamed zucchini, and blueberry yogurt for dessert.

**Recipe Yields:** 28 grams protein, 9 grams fat, 3 grams carbohydrate