

## Grilled Mahi-Mahi Fish with Papaya Relish

### Ingredients

- 2 lb Mahi-Mahi fish – cut into 6 equal portions
- 1/2 c Fresh cilantro leaves
- Salt
- Pepper

### PAPAYA RELISH

- 1/4 c Minced white onion
- 1 1/4 c Diced ripe papaya
- 3/4 c Diced red bell pepper
- 1/4 c Chopped fresh cilantro
- 1 T Minced fresh ginger
- 2 T Olive oil
- 2 T Lemon juice

### Instructions

Arrange papaya relish and hot fish equally on 6 warm plates. Garnish plates with cilantro. Add salt and pepper to taste.

\*\*\* PAPAYA RELISH \*\*\*

In a fine strainer, rinse white onion. Soak onion in ice water for 30 minutes; drain. Mix with rest of relish ingredients.

*Courtesy of Meal-Master, and modified by Jeff Guy*

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