

**Mahi-Mahi with Thai Banana Salsa**

Ingredients

- 2 lb Hawaiian fish – cut into 6 equal portions
- 1/4 c Coarsely chopped cilantro
- Fresh cilantro sprigs
- Salt

THAI BANANA SALSA

- 1 Large firm-ripe banana
- 1 t Oriental sesame oil
- 1/2 c Chopped golden raisins
- 2 T Chopped fresh cilantro
- 1 t Grated lemon peel
- 1 t Japanese chili spice

Instructions

Pat fish with chopped cilantro and saute (see cooking basics). Set fish on 6 warm plates; spoon salsa alongside. Add cilantro sprigs and salt to taste.

\*\*\* THAI BANANA SALSA \*\*\*

1. Peel and halve lengthwise banana. In a nonstick 10-12" frying pan over high heat, brown banana well in sesame oil, about 8 minutes.
2. Chop banana. Mix with raisins, cilantro, lemon peel and Japanese chili spice.

*Courtesy of Meal-Master*

Return to [ArmadilloPepper.com Recipes](http://ArmadilloPepper.com)