

MAHI MAHI & MANGO LETTUCE WRAPS

BY: Simply Creative Chef Rob Scott

Ingredients:

1 mango, diced
2 plum tomatoes, diced
1 red onion, diced
½ jalapenos, diced
3 tablespoons chopped cilantro leaves
2 limes, juiced
Salt and pepper
2 mahi mahi fillets
Olive oil, as needed
Lettuce leaves (recommend butter or romaine)

Directions:

- Preheat grill or grill pan to medium high heat
- Combine the mango, tomatoes, jalapeno, cilantro and lime juice in a medium mixing bowl and season with salt and pepper
- Season the fish with salt and pepper and brush with olive oil
- Grill for roughly 3 – 4 minutes per side, until just opaque in the center
- Set aside to cool
- When slightly cool, chop into large chunks
- Add to the reserved salsa and fold carefully as to not break up the fish
- Add mixture to the middle of the lettuce leaves and roll