



Grilled Asian Mahi-Mahi

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com.

Ingredients

4 (1 inch thick) Mahi-Mahi filets
1 tablespoon Better Than Bouillon® Fish Base
½ cup soy sauce
1 ½ Tablespoon sesame oil
1 teaspoon honey
½ teaspoon garlic powder
2 teaspoons sesame seeds

Instructions

Set EGG for direct cooking (no convEGGtor) at 400°F/204°C.

Mix the fish base, soy sauce, sesame oil, honey and garlic powder in a medium sized shallow bowl. Add the Mahi-Mahi to the bowl and marinate for 20 minutes.

Place the Mahi-Mahi directly onto the EGG and grill for 3-4 minutes per side.

Remove the fish from the grill, sprinkle with the sesame seeds and serve immediately.

Makes 4 servings