

SEARED MAHI MAHI WITH ZESTY BASIL BUTTER

Yield: Makes 4 servings

INGREDIENTS

3 tablespoons unsalted butter
1 1/2 teaspoons freshly squeezed lemon juice
1 large garlic clove, finely chopped
1/4 teaspoon salt, plus additional for seasoning
1/4 teaspoon freshly ground black pepper, plus additional for seasoning
1 1/2 tablespoons chopped fresh basil leaves
3 tablespoons olive oil
4 (6 to 8-ounce) mahi mahi fillets

PREPARATION

Combine the butter, lemon juice, garlic, salt, pepper, and basil in a medium saucepan and cook over low heat, stirring until the butter melts. Cover and keep warm over low heat.

Heat the oil in a large skillet over medium heat. Season the fish with salt and pepper, to taste. Cook the fish for 3 minutes; then turn and cook until just opaque, about 3 to 4 minutes more. Transfer the fillets to individual plates.

Spoon the warm basil butter over the fish and serve.

