

## **\*Macadamia Nut Crusted Mahi Mahi\***

*Serves 4.*

**4 6-8 oz. mahi mahi fillets**

### ***Crust***

1 cup macadamia nuts, chopped  
2 cups panko (Japanese bread crumbs)  
1 clove garlic, minced  
1/4 cup fresh basil leaves, chopped

### ***Chili Mayo***

1/2 cup mayonnaise  
1 teaspoon Thai garlic chili paste  
Salt and pepper, to taste

Combine all ingredients for the crust in a shallow pan. Stir together all ingredients for the mayonnaise. Brush mahi mahi fillets with Chili Mayo on just one side of each fillet. Working quickly, press each fillet, mayonnaise-side down, into the crust mixture and return fillets to a plate.

Heat a large sauté pan to medium-high heat with enough canola oil to cover the bottom of the pan. Place fillets, breaded side down, in the pan and sauté until crust is golden brown, about four minutes. Gently turn fillets over and cook until the mahi mahi is cooked through, about three to four minutes.

Serve with rice and steamed vegetables.