



Macadamia Nut Crusted Mahi Mahi

Serves 3-4

Ingredients

- 5 ounces (about 1 1/4 cups) coarsely ground, roasted macadamia nuts
- 1/2 cup panko (Japanese-style bread crumbs)
- 2 tablespoons all-purpose flour
- 1/4 cup butter, melted
- Vegetable oil, for brushing foil
- 4 (6 to 8-ounce) mahi mahi fillets
- Kosher salt and pepper
- 2 tablespoons coconut milk

Directions

1. Preheat oven to 425 degrees F.
2. In a medium bowl, stir together the nuts, panko, flour, and butter. Set aside.
3. Place a piece of aluminum foil on a baking sheet and brush it liberally with vegetable oil.
4. Place the mahi mahi on the foil and sprinkle each fillet with salt and pepper on both sides.
5. Bake for 5 minutes.
6. Remove from the oven and brush each fillet with the coconut milk.
7. Divide the nut mixture among the tops of the 4 fillets, patting the mixture to spread and adhere to the fillets.
8. Return to the oven and bake for 5 to 10 minutes, or until the crust is golden brown.
9. Remove from the oven and allow to stand 10 minutes before serving.