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RECIPE COURTESY OF JAMIE DEEN AND BOBBY DEEN

## Seared Mahi Mahi with Zesty Basil

# Butter

★★★★★ 125 Reviews

Level: **Easy**

Yield: **4 servings**

Total: **25 min**

Prep: **10 min**

Cook: **15 min**



## 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

## Directions:

**1** Zesty Basil Butter:

**2** 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.

**3** 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.

**4** Spoon the warm basil butter over the fish and serve.

Categories:

Easy Main Dish

Main Dish

Fish

Mahi Mahi Recipes

Gluten Free

Low-Carb

Low Sodium

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### Citrus Mahi Mahi Tacos

★★★★☆☆ (1)

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## 125 Reviews

**az93**



Excellent. Made the recipe exactly, with perhaps a little extra lemon juice because I just kept squeezing. :) Made the butter earlier in the day and let the flavors marry. Grilled the fish and placed it over cooked orzo, letting the butter seep over. We are trying to find ways to use the little butter that remains because it was just that good. Btw, we didnt melt the butter. Just brought it to room temp and put it over the fish/pasta while hot. I think the flavors of the basil and garlic are preserved better that way. Plus it's easier. :) Super easy, delicious recipe!

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