

MAHIMAHÍ "CAYO HUESO"



INGREDIENTS

- 4 8-oz fillets of mahimahi
- 8 cups mojo marinade
(store-bought)
- 1-1/2 cups onion, sliced very
thinly
- Columbia Seasoning
- 2 limes, cut into wedges

DIRECTIONS

1. Marinate mahi fillets in 6 cups of mojo marinade for at least 4 hours for the best results.
2. Place onions in the remaining mojo marinade and let sit until onions soften.
3. Season fillets with Columbia Seasoning and grill for approximately 15 minutes, turning when necessary.
4. Place fillets on individual plates and top with 1 tablespoon of marinated onions.
5. Garnish with lime wedges and the remaining marinated onions.