

LEMON PEPPER BUTTER MAHI MAHI

Ingredients:

- 2 Mahi Mahi fillets
- 2 tbsp Oliverde Citrus Habanero Olive Oil
- 2 tbsp Lemon Pepper Compound Butter
- ½ tsp salt
- ¼ tsp red pepper flakes

Instructions:

- Heat a pan over medium-high heat.
- Add Oliverde Citrus Habanero Olive Oil to the pan.
- Sear Mahi Mahi fillets for 3-4 minutes per side until golden and cooked through.
- Remove from heat and finish with a dollop of Lemon Pepper Compound Butter on top.
- Serve immediately and enjoy!

