

# CopyCat Red Lobster Grilled Mahi Mahi

## Ingredients

3 mahi mahi fillets, wild caught  
3 tbsp olive oil  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{4}$  tsp black pepper  
1 tsp paprika , smoked could be used  
 $\frac{1}{2}$  tsp garlic powder  
 $\frac{1}{2}$  tsp onion powder  
1 pinch cayenne pepper  
1 tsp dried oregano  
1 tsp cumin  
2 tbsp lemon juice

## Directions

Preheat a gas grill to medium-high heat. In a small bowl combine the spices.

Brush Mahi Mahi Fillets with olive oil on both sides. Sprinkle with the seasoning on both sides of the fish.

Grill for 4 to 5 minutes per side, until golden. Drizzle with lemon juice.

Serve and enjoy.