

CopyCat Red Lobster Grilled Mahi Mahi

Ingredients

3 mahi mahi fillets, wild caught
3 tbsp olive oil
 $\frac{1}{2}$ tsp salt
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.