



# Mahi Sliders with Grilled Pineapple, Corn Brussels Sprout Slaw, and Lime Sour Cream

Serves 30

## Ingredients

- 1 ¼ pounds mahi cut into squares the size of bun
- 4 teaspoons chili powder, divided
- 1 tablespoon olive oil
- ½ pineapple, cut into squares or circles the size of each bun
- 1 tablespoon brown sugar
- 8 potato slider buns or your favorite slider buns

## Slaw

- 1 cup chopped Brussels sprouts
- 2 ears corn
- 4 teaspoons lime juice
- ½ teaspoon serracha
- ¼ teaspoon salt

## Lime Sour Cream

- 4 ounces sour cream
- 1 small garlic clove
- ¼ teaspoon salt
- 1 teaspoon lime juice
- 1 ½ teaspoons lime zest

## Directions:

Season fish with salt and pepper. Sprinkle with 2 ½ teaspoons of chili powder.

Sprinkle pineapple with remaining chili powder and brown sugar.

Heat a grill pan to a medium-high heat. Grill pineapple slices just until there are char marks on each side. Set aside.

Grill corn until slightly charred. Cut off the cob and set aside.

Mix all ingredients for the slaw together. Season with salt and pepper and set aside.

In a small bowl, whisk all the ingredients for the sour cream together.

Heat a non-stick skillet to a medium-high heat. Cook fish until golden brown on both sides and cooked through.

Place pineapple on slide buns, top with fish, followed by a dollop of sour cream and some of the slaw.