

fresh fish markets



*featured recipe!*

## Ginger Glazed Baked Mahi

Serves 4

### Ingredients

4 (6 oz.) mahi portions

salt and pepper to taste

1/2 cup orange juice

3 tablespoons soy sauce

2 tablespoons extra virgin olive oil

1 teaspoon ground ginger

1 teaspoon brown sugar

### Directions:

Season mahi portions with salt and pepper. Place into a shallow baking dish.

In a small bowl, whisk together orange juice, soy sauce, olive oil, ginger, and brown sugar.

Pour over mahi. Cover, and let marinate in the fridge for 20 minutes.

Preheat oven to 400 degrees. Place baking dish in oven and bake fish for 13-15 minutes, or until fish flakes easily with a fork.

Serve with steamed broccoli and cooked rice for a complete meal!