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# Grilled Mahimahi with Cherry Tomatoes and Lemon-Basil Vinaigrette

## Description

Try Chef Maka's refreshing Grilled Mahimahi tonight. If you can't get fresh basil, you can easily substitute Italian Parsley or Oregano in the vinaigrette.

Yield: 4 Servings

## Ingredients

6 oz Mahimahi Fillets  
1 cup olive oil  
salt  
pepper  
1 lb cherry tomatoes  
2 lemons (zested & juiced)  
1 clove garlic (minced)  
1 small shallot (minced)  
1 tsp Dijon mustard  
1/2 cup basil (chopped)

Cooking Time: 35 min

## Instructions

Heat a grill or oven to 400 degrees. Lightly brush each side of the Mahimahi with oil and season with salt and pepper. Place on the grill for about 5 minutes on each side. Or place the fish in an oven and bake for about 7 to 10 minutes. Toss tomatoes with remaining oil, and desired amount of salt and pepper. Grill the tomatoes until they burst, or for about 2 to 4 minutes. If baking, the tomatoes can either be sautéed or roasted for 5 minutes. Set the fish aside and place tomatoes on top when done.

To make the vinaigrette, whisk the lemon juice, zest, garlic, shallots, Dijon mustard and 1 cup of olive oil together. Fold in the chopped basil, and season with salt and pepper to taste. Spoon the vinaigrette over the fish and tomatoes then serve.

## Recipe brought to you by:

Chef Maka Kwon

## Source:

