



MAHI-MAHI WITH PB SLAW

Delicious and trendy, these grilled ginger peanut butter mahi-mahi filets deliver serious umami goodness served on a bed of sweet and spicy jalapeño PB slaw.

Jif That Dish™ Winner.

Servings: 6

Ingredients

PEANUT BUTTER GLAZE:

- ¼ cup Jif® Creamy Peanut Butter
- 3 tablespoons soy sauce
- ¼ cup water
- 1 tablespoon green onion, chopped
- ½ teaspoon ground ginger

PEANUT BUTTER SLAW:

- ¼ cup Jif Creamy Peanut Butter
- 1 ½ tablespoons lemon juice, fresh
- 2 teaspoons rice wine vinegar
- ½ teaspoon garlic powder
- 2 cups red cabbage, shredded
- ½ cup carrots, shredded
- 3 tablespoons green onions, sliced
- 1 jalapeño, minced
- salt and pepper to taste

MAHI-MAHI:

- 6 4-oz mahi-mahi fillets
- oil and salt to taste

Directions

1. Preheat charbroiler.
2. Combine Jif Creamy Peanut Butter with the remaining glaze ingredients in a small bowl, set aside for later use.
3. Prepare peanut slaw dressing by combining Jif Creamy Peanut Butter with lemon juice, rice wine vinegar, and garlic powder in a medium bowl. Add the red cabbage, carrots, green onions, and jalapeno to slaw dressing, toss to thoroughly coating all ingredients, adjust seasoning with salt and pepper to taste.
4. Lightly oil mahi-mahi fillets. Place fillets on grill, season top side of the fillets with salt and brush with glaze. Allow the fillets to cook halfway through, about four to six minutes. Flip fillets, sprinkle with additional salt, and coat cooked side with peanut butter glaze. Finish cooking mahi-mahi fillets for an additional three to five minutes or until a minimum internal temperature of 145°F. Discard unused glaze.
5. For serving, place a generous amount of peanut butter slaw on a serving platter and arrange mahi-mahi fillets on top. Garnish with additional slaw if desired.