

ENTREE

# Raspberry Red Chile Mahi-Mahi

**Ingredients:**

- 1 ea Mahi-Mahi Steaks, 6 oz
- 1 tsp Basil, chopped
- 1/2 tsp Oregano, chopped
- 3 oz Raspberry Red Chile Glaze
- to taste Salt and Pepper
- 7 oz Fried Rice
- 6 oz Fresh Vegetable Medley
- 1 oz Olive Oil
- 2 tsp Garlic, minced

**Garnish** (optional)

- 4-5 pieces Fresh Raspberries
- 1 sprig Fresh Basil

**Procedure:**

1. Coat mahi-mahi with olive oil and season with minced garlic, basil, oregano, salt and pepper to taste, place on hot griddle and cook on both sides to medium.
2. Heat 1 oz. of olive oil in sauté pan and add garlic, vegetables and salt and pepper to taste. Sauté until vegetables are cooked but still firm.
3. On round plate place rice in the center using a mold. Drizzle 2 ozs. of Raspberry Red Chile Glaze over the fish and around the rest of the plate.
4. Arrange vegetables around the plate and garnish with fresh raspberries and basil sprig.

## Raspberry Red Chile Glaze

Lyons Raspberry Topping - Item 2380	1 ¼ Cup
Red Chile Sauce	1 Tbsp.
Chicken Stock	3 Cups
Salt	1 Tbsp.
Garlic, minced	2 Tbsp.
Red Onions, chopped	¼ Cup
Olive Oil	2 Tbsp.
Corn Starch	2 Tbsp.
Cold Water	¼ Cup

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes. Mix corn starch and water and add to pot a little at a time until desired consistency is reached.

