

## **Mango Curry Mahi Mahi with Strawberry Salad**

### **Mahi Mahi**

Sprinkle mahi mahi filets with salt and the spice mixture.

In a skillet over medium heat, melt 1 tablespoon each of butter and olive oil. Add the filets and cook until golden, 4 to 5 minutes per side.

Reduce heat to low and add the curry mango sauce to the top of the filets (container B for 2 serving meal kits). Cook for 1 minute, then turn the filets. Cook for another minute and remove the filets from the skillet.

The sauce can burn quickly, so remove filets right away.

You may want to add a little salt to taste.

### **Salad**

Wash salad greens.

Dress salad with Strawberry Vinaigrette (container A).

Top with dried cherries.

### **Plate**

Place a Mahi Mahi Filet on a plate and add a side of salad. Enjoy!