

Mahi Mahi with Chili Lime and Mushroom Parmesan Risotto

Risotto

In a saucepan, heat 1 tablespoon of olive oil. Add the rice mix and stir for 1 minute. Add a pinch of salt. Add 1 1/4 cups of hot water (If you have 4 servings, add 2 1/4 cups of hot water) little by little while stirring. Let it simmer 20-25 minutes, stirring frequently until "al dente".

Remove from heat and stir in the parmesan cheese.

Ingredients: rice, onion, shitake, pumpkin, garlic, basil.

Mahi Mahi with Chili Lime

Sprinkle the chili lime spice on both sides of the fish filet

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.

Remove the filets and put them on a plate.

Plate

Place a on a plate and add a side of the risotto. Enjoy!