



4 - 6 oz. Mahi-Mahi steaks
2 TBS mayonnaise
2 TBS Feta cheese
1 TBS chopped mint
1 large lemon - or 2 small ones
Salt & Pepper
Olive oil

Turn on the broiler in your oven. Place the oven rack a good 8 inches away from the broiling unit.

Line a roasting pan with some aluminum foil. Brush a thin layer of olive oil on the foil.

Rinse and pat dry the fish. Place it on the aluminum foil and season both sides with salt and pepper - lightly. Squeeze a little bit of lemon juice on both sides as well.

In a small bowl, mash together the Feta cheese with the mayonnaise until it is creamy. Add the mint and mix well. Brush a thin layer of the mixture on one side of the fish and flip it. Brush the other side and top with a very thin slice of lemon.

Broil, turning your pan a few times, for about 15 minutes until fish is cooked through. Serve.