

MACADAMIA NUT MAHI MAHI

makes: 4 servings

INGREDIENTS

5 ounces (about 1 1/4 cups) roasted
macadamia nuts, coarsely ground
1/2 cup panko bread crumbs
2 tablespoons all-purpose flour
1/4 cup butter, melted

Vegetable oil, for brushing foil
4 (6 to 8-ounce) mahi mahi fillets
Kosher salt and pepper
2 tablespoons coconut milk

Preheat oven to 425 degrees F. In a medium bowl, stir together the nuts, panko, flour, and butter. Set aside.

Place a piece of aluminum foil on a baking sheet and brush it liberally with vegetable oil. Place the mahi mahi on the foil and sprinkle each fillet with salt and pepper on both sides. Bake for 5 minutes. Remove from the oven and brush each fillet with the coconut milk. Divide the nut mixture among the tops of the 4 fillets, patting the mixture to spread and adhere to the fillets. Return to the oven and bake for 5 to 10 minutes, or until the crust is golden brown.

Remove from the oven and allow to stand 10 minutes before serving.