

# **Lemon Pepper Butter Mahi Mahi**

2 servings

35 minutes

## **Ingredients**

2/3 lb Mahi Mahi

Salt and pepper to taste

1 tbl olive oil

4 tbl softened butter

Zest of one lemon

¾ tsp lemon pepper

Fresh lemon juice to taste

1 ½ tsp finely minced chives

## **Directions**

Season fish generously with salt and pepper, and set aside.

Combine butter, lemon zest, and lemon pepper in a small bowl. Set aside.

In a sauté pan, heat oil until it shimmers. Place Mahi Mahi in pan and sear on both sides about 3-4 minutes each side. If the fish is thick, finish in a 400° oven for 5 minutes.

Plate fish and top with fresh lemon juice, lemon butter and chives.