



MACADAMIA NUT CRUSTED MAHI-MAHI

Macadamia Nut Crusted Mahi-Mahi recipe is a delicious, easy fish recipe that is super simple, but fancy enough to impress company! And it can be made from start to finish in under 30 minutes!

INGREDIENTS

4 (6 ounce) mahi mahi filets
1 cup coconut milk
Juice of 1 lime
2 cups Farm Fresh Nuts [Dry Roasted Macadamia Nuts Salted](#)

1 cup Panko breadcrumbs
1/2 teaspoon Kosher salt
1/4 teaspoon freshly ground black pepper

INSTRUCTIONS

Preheat oven to 450 degrees F. Line a baking sheet with parchment paper.

Chop the macadamia nuts in a food process until they are the consistency of bread crumbs. Be careful not to chop too long until they turn into a nut butter.

Mix together macadamia nuts, panko breadcrumbs, salt, and pepper in a shallow pan like a pie dish. Whisk the coconut milk and lime juice together in another shallow dish.

Dip Mahi Mahi in coconut milk to coat both sides, then press the mahi-mahi into the panko-breadcrumb mixture. You may need to press the nut and breadcrumb mixture onto the fish to make sure they stick.

Transfer the mahi-mahi fillets to the prepared baking sheet and bake for 10-15 minutes, or until white and flaky inside.

Sprinkle with mango salsa and coconut jasmine rice!