

# Mahi Mahi Lisboa

*Executive Chef Ariel Rios*

*The Proud Peacock Restaurant*

*Serves 4*

## **Ingredients:**

- 4- 6 ounce Mahi Mahi fillets
- 3 ounces olive oil
- 4 T. Portuguese spice mix

## **Sauce:**

- 2 cups tomato concasse (diced tomatoes)
- 2 ounces white wine
- 2 T. parsley (chopped)
- 1 T. sweet basil (minced)
- 2 T. garlic (minced)
- 4 T. red wine vinegar

## **Portuguese Spice Mix:**

- 6 T. paprika
- 9 T. cumin
- 2 tsp. white pepper
- 1 tsp. black pepper
- 2 T. cinnamon
- Blend well and store tightly covered.

Preheat the oven to 450 degrees. Brush the mahi mahi lightly with olive oil and Portuguese spice mix. In a large sauté pan, sauté mahi mahi in olive oil over medium heat approximately 3 to 4 minutes, on both sides. Place in a pan and bake for 5 to 7 minutes. Keep warm and set aside.

On medium heat, deglaze the sauté pan with white wine. Add tomato concasse, parsley, sweet basil and garlic. Allow to simmer for approximately 5 minutes. Season to taste with red wine vinegar.

Spoon some cooked rice in the middle of plate, lay mahi mahi on top and spoon tomato concasse sauce over the top.

Serve with Dry Creek Vineyard Zinfandel.