

## Kiawe-Grilled Mahi Mahi Tacos

Servings: 4 tacos

Prep Time: 15 min

Cook Time: 8–10 min



**Ingredients:**

- 2 Mahi Mahi fillets (about 1 lb. total)
- 1 tbsp olive oil
- 1 tbsp Big Haole's Kiawe Seasoning
- 4 corn or flour tortillas
- 1/2 cup pickled red onions
- 1/2 cup mango salsa
- 1/4 cup sour cream or crema

**Instructions:**

1. Rub fillets with olive oil and Kiawe seasoning.
2. Grill fish over medium-high heat 3–4 mins per side.
3. Flake fish and assemble tacos with onions, mango salsa, and crema.