

## Grilled Fish with Moroccan Chermoula

*Serves 4*

4 (5-6 ounce) mahi-mahi fillets, skin removed  
1/2 cup minced fresh flat leaf parsley  
2/3 cup minced fresh cilantro  
2 tablespoons smoked paprika (use hot smoked paprika for an extra fiery kick)  
1/2 teaspoon crushed red pepper flakes  
4 teaspoons cumin seeds  
6 garlic cloves, minced  
1 teaspoon salt  
6 tablespoons olive oil, more for brushing the grill  
2 tablespoons fresh lemon juice (about 1 lemon)

Combine the parsley, cilantro, paprika, crushed red pepper flakes, cumin seeds, minced garlic, salt, olive oil and lemon juice in a small food processor or blender. Process until smooth.

Place the mahi-mahi fillets in a baking dish. Spoon 1/3 of the chermoula mixture over the fish fillets and rub it over both sides of the fillets. Reserve the remaining chermoula for serving. Marinate the fish in the refrigerator for at least thirty minutes. Remove the fish from the refrigerator and allow the fillets to sit at room temperature for at least 15 minutes.

Heat a grill or grill pan over medium high heat. Brush the grill with a little olive oil. Remove the fish fillets from the marinade and place them on the grill, presentation side-down. Cook for about 3 to 4 minutes on each side or until fish flakes easily with a fork. Remove the mahi-mahi from the grill and serve immediately with the remaining chermoula.