



## Pan Seared Mahi Mahi with Oranges and Olives

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### Ingredients

6 6-ounce mahi-mahi fillets (about 1 inch thick)  
2 tablespoons olive oil, divided  
2 teaspoons finely grated orange peel  
3/4 cup fresh orange juice  
  
2 tablespoons (1/4 stick) butter  
1 large shallot, chopped (about 1/3 cup)  
1/2 teaspoon crumbled saffron threads  
3/4 cup green olives, pitted, halved  
3 oranges, peeled, cut into segments  
  
1/3 cup thinly sliced fresh basil  
1 tablespoon chopped fresh chives

### Preparation

Preheat oven to 400°F. Place fish in shallow bowl or glass baking dish. Drizzle with 1 tablespoon oil, sprinkle with orange peel, and pour juice over; turn to coat.

Melt butter with 1 tablespoon oil in large nonstick ovenproof skillet over high heat. Remove fish from marinade, reserving marinade; sprinkle with salt and pepper. Cook fish until light brown, about 3 minutes. Turn fish over; add shallot. Cook 1 minute. Stir saffron into reserved marinade; pour marinade over fish. Add olives and half of orange segments. Transfer skillet to oven; roast fish until cooked through, about 6 minutes.

Transfer fish to platter; top with remaining orange segments. Spoon sauce with oranges and olives around fish. Sprinkle with basil and chives and serve.

Servings: Makes 6 servings