



Grilled Mahi Mahi Sandwich with Mango-Coconut Slaw

Prep: 15 minutes

Grill: 8 minutes • Serves: 4

- $\frac{2}{3}$ cup [PICS sweetened coconut flakes](#)
- $\frac{2}{3}$ cup thinly sliced red cabbage
- $\frac{1}{2}$ cup finely chopped mango
- 2 tablespoons fresh lime juice
- 1 tablespoon chopped fresh cilantro plus additional sprigs for serving
- 1 tablespoon seasoned rice vinegar
- 4 [Market 32 mahi mahi fillets](#) (about 5 ounces each)
- 1 tablespoon sesame oil
- 3 tablespoons [PICS sesame ginger marinade](#)
- 4 [Store Made Onion Pockets](#), split

1. Prepare outdoor grill for direct grilling over medium-high heat. In medium bowl, toss coconut, cabbage, mango, lime juice, cilantro and vinegar. Makes about $1\frac{1}{3}$ cups.

2. Brush mahi mahi with oil and place on hot grill rack; cover and cook 8 minutes or until internal temperature reaches 145° , turning once. During last minute of cooking, brush mahi mahi with 1 tablespoon marinade and place pockets, cut side down, on hot grill rack; cover and cook 1 minute or until lightly toasted.

3. Serve mahi mahi in pockets topped with remaining 2 tablespoons marinade, cilantro sprigs and slaw.

Approximate nutritional values per serving (1 sandwich):

421 Calories, 11g Fat (5g Saturated), 113mg Cholesterol, 932mg Sodium, 38g Carbohydrates, 3g Fiber, 35g Protein