

Honey Glazed Blue Marlin with Mixed Greens

Ingredients

4 Blue Marlin Steaks
1/4 cup honey
1/4 cup soy sauce
1 tsp toasted sesame oil
1/2 tsp crushed red pepper
Mixed Greens
Cherry tomatoes, halved

Directions

Preheat grill or broiler. In a small bowl, combine honey, soy sauce, oil and red pepper. Mix well. Set aside 2 tablespoons of mixture to brush on fish and reserve the rest for your dressing.

Brush fish with soy mixture. Grill or broil fish for 5 minutes. Flip and cook another 5 minutes or until fish is done. Rule of thumb: Cook fish for 10 minutes per inch of thickness.

Toss greens with tomatoes. Place fish on greens and drizzle with soy mixture.

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