

Recipe from I Will Not Eat Oysters

HAWAII FISH SANDWICH WITH GRILLED MAHI, TAHINI SLAW, AND SALT & VINEGAR CHIPS

MAKES 4 SANDWICHES

THE THINGS

TAHINI SLAW:

¼ cup tahini (sesame paste)
4 ½ tbsp fresh lemon juice
1 tbsp honey
1 tsp white vinegar
¼ tsp salt
¼ tsp white pepper
3 cups finely shredded white cabbage
1 cup finely shredded red cabbage
3 tbsp picked cilantro leaves
1 tsp sumac
1 tsp black sesame seeds

SANDWICH:

4 fillets mahi-mahi
hawaij
salt
4 brioche burger buns
olive oil
Lay's® Salt & Vinegar chips
picked cilantro leaves, garnish

THE WAY

TAHINI SLAW:

In a large bowl, whisk together the tahini (sesame paste), lemon juice, honey, vinegar, salt and white pepper until combined. If it looks a bit thick, add a tablespoon of cool water. Add the shredded cabbage, cilantro leaves, sumac, and sesame seeds then toss to combine until all the cabbage is dressed. Set in the fridge for at least 15 minutes to wilt.

GRILL THE FISH & FINISH THE SANDWICH:

Season the mahi-mahi fillets well with hawaij and salt. Coat it on all sides! Heat a grill or grill pan over medium-low. Drizzle both cut sides of the brioche buns with olive oil and grill for 2 minutes until toasty and golden brown. Set the buns aside. Grill the fish for 3-4 minutes per side until cooked through with nice grill marks.

Construct the sandwiches by placing some salt and vinegar chips on the bottom bun, topping it with the fish and lots of slaw, garnish with cilantro leaves, and top with the other bun. Enjoy!

QUICK HAWAII RECIPE:

COMBINE:

2 ½ tsp ground turmeric
1 ½ tsp ground cumin
1 tsp ground coriander
¼ tsp ground cardamom
¼ tsp black pepper

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.