

## Cilantro Mojo Mahi-mahi with Orange Salsa

Tupperware®

**Serves 2**

### Ingredients

1 cup diced orange segments from large navel orange  
¼ cup red pepper, diced  
1 scallion, diced  
¼ cup red onion, diced  
½ jalapeno pepper, diced  
¼ cup cilantro, chopped  
2 tbsp. lemon juice  
citrus-seasoned salt and freshly ground pepper, to taste  
2 six oz.mahi-mahi fillets  
3 cups broccoli florets  
1 lime, juiced

**Orange Salsa:** In a Thatsa® Bowl, combine orange segments, red pepper, scallion, red onion, jalapeno, and cilantro Add 1 tablespoon of lemon juice salt and pepper to taste, mix well and set aside.

**Mahi-mahi and Broccoli:** In a Season-Serve® Container, season fish with lime juice, seasoned salt and freshly ground pepper. Place broccoli in colander tray and seasoned fish in steamer base. Pour 1 ¾ cups of water in water tray. Place the steamer base on the water tray and the colander on the steamer base. Cover, place in the microwave and heat on high for 10 to 12 minutes or until fish flakes easily and is opaque. Place fish and broccoli on a serving plate and top with Orange Salsa.

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