

Eggplant Wrapped Mahi Mahi with Tuscan Relish
(serves 4)

4 6oz. mahi mahifilets
1 medium eggplant sliced thin
4 T olive oil
1 bunch broccoli rabe
1/2 tsp. chili flakes
1 clove garlic crushed
1/2 C grape tomato cut in half
1 lemon zested
2 T chopped olives
2 T chopped capers
1 T chopped shallot
2 T chopped fresh parsley
1 T lemon segments

1. Drizzle fish and eggplant with 2 T olive oil, season with salt and pepper and grill each side for two minutes.
2. Overlap two slices of eggplant to form an "x" and place mahi in middle and wrap eggplant over.
3. Bake fish in oven for 7-9 minutes at 350 degrees.
4. In large sauté pan over medium heat add remaining olive oil, garlic and chili flakes cook one minute, add broccoli and cook for two minutes. Add 1 C water and cover. Cook until tender (approximately 3 additional minutes.)
5. Add lemon zest and tomatoes. TASTE.
6. Combine olives, capers, shallots, parsley, lemon segments and 1 T olive oil in bowl. TASTE.
7. Place broccoli on plate, top with fish and garnish with relish.