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**GRILLED MAHIMAHU WITH PEACH  
AND PINK GRAPEFRUIT RELISH**

**Advanced Lifestyle**

**Ingredients**

1/3 cup rice vinegar  
2 TBS brown sugar  
½ cup finely chopped red onion  
2-1/2 cups diced peeled ripe peaches (about 1-1/2 pounds or 6 medium peaches)  
1-1/2 cups pink grapefruit sections (2 large grapefruits)  
½ cup small mint leaves  
3/4 TSP Morton's "lite" salt, divided  
½ TSP black pepper, divided  
6 (6 oz.) mahimahi or other firm whitefish fillets (about 3/4" thick)  
cooking spray

**Instructions**

1. Prepare grill.
2. Place vinegar and sugar in a small saucepan. Bring to a boil. Remove from heat.
3. Place onion in a large bowl. Pour vinegar mixture over onion, tossing to coat. Cool.
4. Add peaches, grapefruit, mint, 1/4 TSP salt and 1/4 TSP pepper to onion. Toss gently.
5. Sprinkle fish with ½ TSP salt and 1/4 TSP pepper. Place fish on grill rack coated with cooking spray. Grill 5 minutes on each side or until fish flakes easily when tested with a fork.

**Portion-Per-Serving Information:** (Yields 6 servings)

Serving = 1 mahimahi fillet and about 2/3 cup peach relish = 1 PR, 1 FR