

Teriyaki Pineapple Mahi-Mahi Burgers with Asian Slaw

Ingredients:

- 3 tbsp peanut sauce *
- 3 tbsp rice wine vinegar
- 1 red bell pepper, julienne cut
- ¼ cup sliced green onions
- 7 ounces packaged coleslaw mix (green cabbage, red cabbage, and carrots)
- 4 mahi-mahi burgers or fillets
- ¼ cup teriyaki sauce *
- 4 pineapple rings
- 4 burger buns, toasted *
- Cilantro, to taste



Directions:

1. Preheat your grill. To make the coleslaw dressing, combine peanut sauce and rice wine vinegar in a small bowl, and whisk together. Set aside.
2. In a large bowl, combine bell pepper, green onion, and coleslaw mix. Toss everything together, and then add your dressing. Cover and let refrigerate until ready to use.
3. Grill the burgers or fillets until cooked through, brushing with teriyaki sauce occasionally. Grill your pineapple rings on the side. You could also toast your burger buns right on the grill as well.
4. Then assemble your burgers! Fill a bun with a mahi-mahi burger and pineapple ring, and serve with the Asian slaw on the side. Enjoy!

*To make this dish gluten-free, use gluten-free teriyaki sauce, peanut sauce, and buns.