GREEK-STYLE MAHIMAHI

SERVES 4

ACTIVE TIME: 15 MIN START TO FINISH: 30 MIN

Mahimahi has a large, moist, and pleasantly firm flake. Topping it with briny feta, herbs, and lemon slices evokes the warm shores of Greece.

- 3 medium tomatoes (about ¾ lb total), each cut into 8 wedges
- 2 Tbsp plus 2 tsp extra-virgin olive oil, divided
- 1 Tbsp red-wine vinegar
- 4 (6-oz) pieces mahimahi fillet (1½ inches thick) with skin
- ½ cup mayonnaise
- ¼ cup crumbled feta
- 3 Tbsp chopped mint
- 2 Tbsp chopped dill
- 1 tsp fresh lemon juice
- 8 very thin lemon slices

▸Preheat broiler. ▸Toss tomatoes with 2 Tbsp oil, vinegar, and ½ tsp salt. ▸Line a broiler pan or small 4-sided sheet pan with foil or parchment paper and lightly oil foil. Put fish, skin sides down, on pan and season with ¼ tsp each of salt and pepper. ▸Whisk together mayonnaise, feta, herbs, and lemon juice and spread over top of fish. Put 2 lemon slices (slightly overlapping) on center of each fillet. Drizzle lemon slices with remaining 2 tsp oil. ▸Broil fish 8 inches from heat until just cooked through, 14 to 16 minutes. If topping browns before fish is cooked, cover loosely with foil. Serve fish with tomatoes.

SERVE WITH: **toasted orzo with saffron and fennel (recipe follows)**

TOASTED ORZO WITH SAFFRON AND FENNEL

SERVES 4 TO 6 (SIDE DISH)

ACTIVE TIME: 15 MIN START TO FINISH: 35 MIN

Because of its shape, orzo can do nearly anything rice can do, and if you're a pasta lover, you might say orzo does it better. Saffron and fennel are two characteristic flavors in many Mediterranean dishes.

- ¼ tsp crumbled saffron threads
- 1 Tbsp boiling-hot water plus 2 cups water, divided
- ½ cup chopped red onion
- 2 Tbsp olive oil
- 1½ cups orzo (9 oz)
- 1 cup chopped fennel (from 1 small bulb) plus 2 Tbsp chopped fronds

▸Soften saffron in 1 Tbsp hot water and set aside. ▸Cook onion in oil in a 3-qt heavy saucepan over medium heat, stirring occasionally, until softened, about 6 minutes. Add orzo and toast, stirring frequently, until fragrant, 2 to 4 minutes. ▸Stir in saffron mixture, remaining 2 cups water, and 1 tsp salt and simmer, covered, until orzo is just tender and liquid is absorbed, about 12 minutes. ▸Sprinkle fennel bulb over orzo and let stand, covered, off heat 5 minutes. Stir fennel bulb into orzo, then serve sprinkled with fennel fronds.

FOR MORE EVERY DAY RECIPES, SEE PAGE 60.