



## **Broiled Hawaiian Opah with Wasabi Plum Glaze**

**Ingredients:** 2 6-8 ounce opah fillets

**Glaze Ingredients:**

10 oz. plum sauce  
4 oz. sweet-and-sour mix  
1 oz. soy sauce  
2 tsp. wasabi powder  
1 small bunch cilantro, stemmed and finely chopped

**Method:** In a mixing bowl, combine the wasabi powder and the sweet-and-sour mix. Stir until smooth. Add the remaining ingredients and stir until well blended. Refrigerate until serving time.

**Serving:** Place the fillets on serving plates and top with the wasabi plum glaze. Serve with season-fresh vegetables and rice.