

SWORDFISH KABOBS

Yield: Makes 4 servings

INGREDIENTS

2 pounds of swordfish cut into 1-inch cubes
1 lemon, zested
1 lime, zested
1 orange, zested
2 ounces olive oil
1 tablespoon ground coriander
2 tablespoons chopped flat leaf parsley
1 teaspoon kosher salt
3 Hungarian hot peppers
1 red onion
12 cherry tomatoes

PREPARATION

Place swordfish in a non-reactive container. Whisk together zest, olive oil, coriander, herbs and salt. Pour marinade over swordfish and let marinate in refrigerator for 8 hours.

Cut peppers and onions into 1-inch squares. Skewer your ingredients rotating them 1 at time, first the swordfish, then a pepper square, followed by a chunk of onion, and a cherry tomato.

Brush with marinade and grill for about 2 minutes on each side.

