



# Salmon and Lemon Skewers

🕒 60–70 Min   

## Preparation

- 1 Remove the skin from the salmon and cut it into cubes. Soak wooden skewers in cold water for at least 30 minutes.
- 2 In a small bowl, combine the olive oil, grated garlic, herbs, zest and juice of one lemon. Add to the salmon and toss well.
- 3 Cut the onions into chunks and slice the remaining lemons.
- 4 Thread the salmon, onion and lemon slices alternately onto the skewers.
- 5 Preheat a grill or grill pan and lightly oil it.
- 6 Grill the skewers for 5 minutes on one side, then turn and cook for another 5 minutes.
- 7 Serve garnished with freshly chopped parsley and extra lemon wedges.

## Ingredients 4 Portions

♦ = Kotányi Produkte

400 g	Salmon fillet
50 ml	Olive oil
3	Lemons
2	Garlic cloves
2	Red onions
1 tsp	♦ Thyme, Crushed
1 tsp	♦ Parsley, Chopped
	Salt and pepper, to taste

