

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

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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