

Lemongrass Salmon Skewers



Ingredients

700g skinless salmon portions	1 green zucchini, sliced into 5mm slices
1 stalk lemongrass, white part only, very finely sliced	1 yellow zucchini, sliced into 5mm slices
4 cloves garlic, crushed	½ red onion, cut into 2cm chunks
1/2 small red chilli, seeds removed, finely chopped	2 lemons, sliced
2 tablespoons fish sauce	Salt and freshly ground black pepper
2 teaspoons soy sauce	1 tbsp sesame seeds
2 teaspoons lime juice	Salad leaves to serve
2 tablespoons extra virgin olive oil	

Directions

Step 1 – Cut the salmon portions into one-inch chunks. In a large bowl, combine the lemongrass, garlic, chilli, fish sauce, soy sauce, lime juice and olive oil and mix well to combine. Add the salmon pieces and toss to coat. Marinate for at least 30 minutes.

Step 2 - At the same time, soak the wooden skewers (if using) in water for at least 1 hour.

Step 3 – Thread the salmon and vegetables alternately onto the skewers, starting and finishing with the lemon slices. Using 2 wooden skewers per serve will stop the salmon and vegetables from spinning on the skewer while cooking.

Step 4 – Heat the BBQ to medium – high heat (200 - 220°C) and prepare for direct cooking. Ensure the grills are clean.

Step 5 – Once the BBQ has reached temperature, place the skewers onto the grill and close the BBQ lid. Cook the skewers for 3 minutes per side, turning carefully with a spatula, until the salmon is cooked to your liking. Season the skewers with salt and pepper, sprinkle with sesame seeds, and serve immediately.

