

*Enjoy This Recipe Courtesy of Chef Les Kincaid*

Swordfish Kabobs

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

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.

Yield: 4 servings