



Swordfish Kabobs

Serves 4-6

Ingredients

For the swordfish marinade:

- 1 cup fresh cilantro leaves
- 4 garlic cloves, roughly chopped
- 1 green onion, chopped into 1" pieces
- 1 tsp mandarin orange zest
- 2 tbsp freshly squeezed mandarin orange juice
- 1 tbsp sherry vinegar
- ¼ cup extra virgin olive oil
- ¾ teaspoon kosher salt
- freshly ground black pepper, to taste

For the grilled swordfish kebabs and citrus herb salsa:

- 1 ½ lb swordfish, sliced into 1" cubes
- 4 to 5 mandarin oranges
- ¼ cup thinly sliced green onions
- 2 garlic cloves, minced
- 1 fresno chile, small diced
- ¼ cup swordfish marinade (listed above)
- salt and pepper to taste
- 8 skewers (soaked in water for 30 minutes if using wooden)

Directions:

To make the swordfish marinade: In a food processor, combine the cilantro, garlic, green onions, mandarin orange zest, mandarin orange juice, sherry vinegar, extra virgin olive oil, kosher salt, and black pepper. Pulse until the marinade ingredients are finely chopped, about 30 seconds. Set aside.

To make the citrus herb salsa: Supreme the mandarin oranges by cutting the peel and white pith from the oranges. Cut along the sides of the membranes to release the segments into a medium bowl, and then slice them into ½" pieces. In a medium bowl, combine the mandarin oranges, green onions, garlic, fresno chile, and the remaining swordfish marinade. Season with salt and black pepper. Refrigerate until you need it.

To make the swordfish kebabs: In a large bowl, combine half of the swordfish marinade and the swordfish. Stir to evenly coat. Cover with plastic wrap and marinate in the refrigerator for at least 30 minutes. Preheat the grill to high heat. Thread the swordfish onto the prepared wooden skewers. Season lightly with salt and black pepper. Grill the swordfish kebabs for about 3 minutes per side, or until the swordfish is cooked through.

When the swordfish is cooked, remove from the grill. Top with a few spoonful of the citrus herb salsa and serve with additional salsa. Enjoy!