



Seafood Kebabs

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 4 people

Ready in: 20 minutes

Fresh Seafood



- 8 large Digby Scallops
- 8 large Tiger Prawns with tails left on
- 1 6-oz salmon fillet, cut into 8 chunks

Ingredients

- 2 tbsp Olive oil
- ½ lemon, juice of
- pinch cayenne pepper and sugar
- 1 clove garlic, crushed
- ¼ cup chopped fresh basil
- 1 medium red onion, cut into 12 chunks
- 1 medium green pepper, seeded and cut into 12 chunks
- 1 salt and freshly cracked black pepper to taste

Instructions

1. Mix the olive oil, lemon juice, cayenne pepper, sugar, garlic and basil together in a bowl. Add the scallops, prawns and salmon and gently toss to combine. Cover and marinate in the fridge for 30 minutes.

2. Preheat the grill to medium. Thread the seafood, red onion and green pepper on long metal or wooden skewers, interspersing the seafood and vegetables. (if using wooden skewers, soak in cold water for several hours before threading on the ingredients to prevent scorching.) Each skewer should have 2 scallops, 2 prawns, 2 pieces of salmon, 3 pieces of green pepper and 3 pieces of red onion. Lightly oil the grill if it's not non-stick, then grill the kebabs for 3-4 minutes per side, or until the seafood is just cooked through.