

Swordfish Skewers with Citrus Salsa



Servings:

3

Prep Time:

15 minutes

Cook Time:

10 minutes

Ingredients

- ½ cup **Fresh Cilantro**, finely chopped
- 4 **Garlic Cloves**, minced
- 1 **Green Onion**, thinly sliced
- 1 tsp **Orange Zest**
- 2 tbsp **Orange Juice**, freshly squeezed
- 1 tbsp **Red Wine Vinegar**
- ¼ cup **Olive Oil**
- ½ tsp **Salt**
- ½ tsp **Black Pepper**
- 1 ½ lb **Swordfish**, cut into 1" cubes
- ½ cup **Mandarin Oranges**, diced
- 1 **Green Onion**, thinly sliced
- 2 **Garlic Cloves**, minced

Method of Preparation

Step 1

Soak wooden skewers in water for 30 minutes.

Cut swordfish into 1" cubes and place into a large bowl. In a separate bowl, add ingredients for the marinade (Cilantro, Garlic, Green Onion, Orange Zest & Juice, Red Wine Vinegar, Olive Oil, Salt & Pepper) and mix.

Step 2

Remove ¼ cup of the marinade and set aside for later use.

Combine the marinade into the bowl with the swordfish and stir to evenly coat. Cover with plastic wrap and marinate in the refrigerator for at least 30 minutes.

Step 3

In a small bowl, combine the mandarin oranges, green onion, garlic, jalapeno and reserved marinade to make the salsa. Refrigerate until needed.

Step 4

Preheat the grill to high heat.

Skewer the marinated swordfish pieces, 5 pieces per skewer.

Step 5

Brush the remaining marinade over the skewers.

Step 6

Grill the swordfish skewers for 3 minutes on each side or until

- 1 **Jalapeno Pepper**, diced

cooked through.

- ¼ cup **Swordfish Marinade**

Step 7

Remove from grill and top skewers with the citrus salsa.

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