



SALMON & ZUCCHINI KABOBS

PREP TIME: 40 MINUTES

COOK TIME: 14-18 MINUTES

MAKES: 12 KABOBS

12 wooden skewers

1 salmon fillet, cut into cubes

1 or 2 zucchini cut into cubes

1/2 onion, cut into large pieces

Dill weed, minced salt and pepper

1 T olive oil or vegetable oil



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Soak skewers in water for 20 minutes.

In a large bowl, combine all the ingredients, toss with the oil and add salt and pepper to taste.. Place onion , zucchini, and fish pieces onto each skewer.

Grill on medium-high for 7—9 minutes on each side. For easy grilling, spray kabobs with cooking spray before placing on the grill.

Source: *Glamping with Mary Jane*, Mary Jane Butters 2012