INGREDIENTS

1 cup Greek yoghurt 1 clove garlic, (minced) 2 teaspoon honey Salt and pepper to taste 2 lemons 1 teaspoon ground cumin 1 teaspoon ground turmeric 3 tablespoon olive oil 600 grams firm white fish, (cut into 2cm pieces) 1 red onion, peeled, (sliced into thin circles) 1 x fennel bulb (thinly sliced) 2 sprigs of asparagus (sliced) 1 large cucumber, (sliced) 1 x red onion (thinly sliced) ¹/₄ bunch dill, (sprigs picked)

INSTRUCTIONS

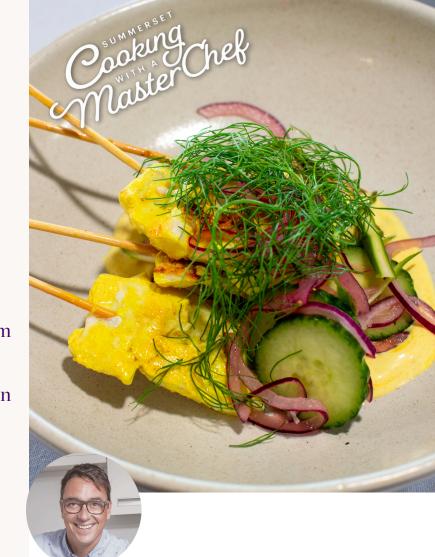
1) Soak your wooden skewers in a glass of water

2.) In a large mixing bowl, combine ½ cup yoghurt, salt, pepper, lemon zest, cumin and turmeric

3.) Crush 1 clove of garlic and add into bowl

- 4) Stir well to combine
- 5) Cut fish into 2cm pieces

6) Place the fish into a separate bowl and gently toss to coat the fish in half the marinade



Greek Fish Kebabs with Cucumber, Dill and Yoghurt

1-2 servings () 25 minutes

These delicious marinated fish kebabs are the perfect dish to serve up on a spring evening. Enjoy!



Summerset

INSTRUCTIONS

7) Keep remaining yoghurt mixture aside8) Set aside to marinade for 30 minutes9) Thinly slice fennel and asparagus andplace into a separate bowl

10) Add lemon juice from ½ a lemon

11) Squeeze the juice of a whole lemon into another separate bowl and whisk into it the honey and a pinch of sea salt

12) Thinly slice red onion and cucumber

13) Add the onion and cucumber to the lemon/honey mixture and gently massage the dressing into it to soften

14) Set aside to lightly pickle

15) Preheat a BBQ or grill pan over a medium heat

16) Using clean hands, thread the fish onto soaked wooden skewers

17) Rub a little oil over the grill plates and cook the kebabs for 5 - 6 minutes, or until cooked through

18) Remove from the grill and set aside to rest for 2 minutes

19) Spoon the remaining yoghurt mixture onto the base of a serving platter

20) Toss the fennel and asparagus into onion and cumber mixture

21) Place a small amount of the mixture into the serving plate

- 22) Add kebabs on top
- 23) Top with the remaining mixture
- 24) Add dill to garnish









