

## **Swordfish Kebab Recipe**

*2 lbs of swordfish steaks, cut into cubes*  
*1 can (14 ounces) chopped tomatoes*  
*4 tablespoons olive oil*  
*Salt and pepper*



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Cut the swordfish into cubes. Add the chopped tomatoes in a large bowl with the fish pieces, along with the olive oil and salt and pepper to taste. Let it marinate for about 30 minutes. Meanwhile, soak your wooden skewers in water to prevent them from burning on the BBQ. Fire up the BBQ and cook on medium heat for about 5 to 7 minutes per side. Serve with french fries.