



Sweet Chilli Salmon Skewer

SERVINGS: 4

TOTAL TIME: 30 MINS

INGREDIENTS

- 500g skinless salmon fillets cut into chunks
- Salt
- Pepper
- Brown onion – sliced into 2.5cm chunks
- 1 cup sweet chilli sauce, plus extra for serving
- 1 tablespoon coconut oil
- 2 tablespoons chopped coriander
- 1 tablespoon toasted sesame oil
- 1 tablespoon toasted sesame seeds
- 2 limes, sliced into wedges

DIRECTIONS

1. Place the salmon in a bowl and season with salt and pepper, then cover with the sweet chili sauce, tossing well to coat. Take the chunks and skewer them with about 3 or 4 pieces of green onion in between, beginning and ending with the salmon. You can toss with a little more chili sauce if desired.
2. Heat a large grill pan over medium-high heat and add the coconut oil. Place the skewers in the pan and cook until opaque and golden on all sides, about 2 to 3 minutes per side. Remove the salmon and place it on a plate. Drizzle it with the toasted sesame oil and cover with the coriander and sesame seeds. Finish with a spritz of lime. Serve with lime wedges and extra chili sauce.