Thai salmon kebabs with sweet chilli & lime dip

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These Asian inspired salmon kebabs are a simple, easy to make, protein rich dish that is great for all occasions.

If you’re not a fan of salmon then chicken works perfectly fine as well! Serve on a bed of rice or eat it right off the griddle (when it cools of course).

INGREDIENTS

4 tablespoon sweet chili sauce

juice of 1 lime

4 140g skinless salmon fillet, cut into large chunks

oil, for drizzling

INSTRUCTIONS

1. Combine the sweet chilli sauce and lime juice in a bowl. Pour half the mixture into a bowl for serving. Thread the salmon onto 4 skewers and brush with the remaining chilli sauce. Marinate for 20 mins.
2. Heat a griddle pan until very hot. Shake excess marinade from the kebabs, then drizzle with oil, season and griddle for 8 mins, turning occasionally until the salmon is opaque and comes away easily from the pan. Serve hot with the dipping sauce.

