

FOOD & WINE

INSPIRATION SERVED DAILY



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Swordfish Kebabs with Lemon and Bay Leaves

CONTRIBUTED BY [EVELINE ZOUTENDIJK](#)

ACTIVE:

TOTAL TIME: 20 MIN

SERVINGS: 4

FAST

HEALTHY

This recipe is Eveline Zoutendijk's version of the juicy, smoky fish kebabs served at the White Dolphin restaurant.

Amazing Seafood Recipes

24 bay leaves, preferably Turkish

1 1/4 pounds skinless swordfish steaks (1 inch thick), cut into 1-inch cubes

2 lemons, each cut into 8 wedges

Extra-virgin olive oil, for drizzling

Salt and freshly ground pepper

1. Light a grill. Soak the bay leaves in hot water for 10 minutes, then drain. Alternately thread the swordfish, bay leaves and lemon wedges onto skewers. Drizzle with olive oil and season with salt and pepper. Grill the kebabs over high heat, turning occasionally, until the fish is cooked through and the lemons are charred in spots, about 5 minutes. Serve right away.