

A top-down view of several skewers of grilled salmon and tomatoes. The salmon is cut into thick, rectangular pieces, and the tomatoes are halved. Both are charred with grill marks. The skewers are arranged on a light-colored parchment paper. In the top right corner, there are two lemon wedges and some fresh green herbs. A white banner with red text is centered across the middle of the image.

TOMATO SALMON KABOB

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Prep time: 10 Minutes

Cook time: 10 Minutes

Servings: 4 People

INGREDIENTS:

16 TOMZ Red Cherry Tomatoes

3 salmon fillets

1 tsp. dill

3 tbsp. olive oil

2 tbsp. cilantro

$\frac{1}{2}$ lemon

4 skewers

Salt & ground pepper to season

CHEF'S TIP:

Feel free to experiment with different seasonings to vary the flavors!

DIRECTIONS:

Dice the filets into cubes.

Soak the skewers in water for 5 minutes prior to grilling.

Add the TOMZ Tomatoes and salmon cubes to the skewers by alternating between the two. Each skewer should have 3 salmon cubes and 4 tomatoes.

Mix olive oil with the dill and then brush onto the kabobs. Add salt and pepper for seasoning.

Grill the kabobs for 3-4 minutes on each side.

Garnish with cilantro and then complete by drizzling lemon juice on top.