

# Recipe of the Week

## Coconut & Lime Fish Skewers

1 kg Yellow Sweetlip,  
Diced into chunks  
1 can Coconut Milk  
2 Limes, Juice and Zest  
1 tsp Crushed Garlic  
2 Red Chillies, finely sliced  
2 Shallots, finely sliced  
Salt & Pepper to taste  
12 skewers



Combine coconut milk, lime, garlic, chillies and salt & pepper.

Add fish and marinate for 1 hour, add shallots.

While fish is marinating, soak skewers in water to prevent from burning.

Skewer fish chunks, 4 per skewer,.

BBQ skewers for approx 2-3 mins each side, basting with marinade.

Serve immediately with an Asian green salad and fresh lime wedges