



Marinated salmon and lemon skewers

10'
Hands on

30''
Hands off

8'
Cook Time

8
Portion(s)

1
Difficulty



Ingredients

For the salmon

- 700 g salmon, cut into 2 cm cubes
- 2 lemons, pits removed

For the marinade

- 2 tablespoon(s) parsley, finely chopped
- 2 clove(s) of garlic, finely chopped
- 1/2 tablespoon(s) mustard, dijon
- 1/2 teaspoon(s) soy sauce
- 1/2 teaspoon(s) salt
- 1/2 teaspoon(s) sichuan pepper
- 2 tablespoon(s) olive oil
- 2 tablespoon(s) lemon juice

Διατροφικός πίνακας

Nutrition information per portion

205 Calories (kcal)	13.0 Total Fat (g)	2.5 Saturated Fat (g)	1.3 Total Carbs (g)
10%	19%	13%	1%
1.2 Sugars (g)	18.0 Protein (g)	0.7 Fibre (g)	0.47 Sodium (g)
1%	36%	3%	8%

Method

- Combine all of the ingredients for the marinade in a [bowl](#). Divide it in half evenly, into 2 bowls, and set aside until needed.
- In the meantime, submerge the wooden skewers in some water or some white wine (for more aroma) and allow them to soak and marinate for at least 30 minutes. We can also use [steel skewers](#).
- Thread the salmon cubes and lemon slices, alternating, on the skewers. Use 2 skewers for each souvlaki so you can turn them over with ease.
- It is best to keep twisting the lemon slices around so they can cook better.
- Light up the grill and brush the grill rack with some oil.
- When it is nice and hot, place the salmon skewers on it and brush with a generous amount of the marinade from one of the bowls.
- Turn them over and grill for 3-4 minutes.
- Brush the marinade over them again and turn them over again, grilling for 4 minutes.
- Serve the salmon and lemon skewers with finely chopped parsley and the marinade from the second bowl.