

# Swordfish Kabobs

## Ingredients

1 lb swordfish, cubed  
onions  
green peppers  
cherry tomatoes  
zucchini  
corn on the cob  
8 kabob skewers (8 to 12 inches)

## **Marinade:**

1 clove garlic  
1/2 cup oil  
2 cups white wine  
1 tbsp. lemon juice  
1/4 tsp. salt  
1/4 tsp. thyme  
1/4 tsp. dill  
1/2 tsp. oregano  
1/4 tsp. paprika

## Directions

Marinate swordfish for at least one hour. Cut vegetables into chunks. Place swordfish and vegetables on kebob skewers.

Marinate skewers in a large casserole or baking dish, cover & refrigerate for three hours. Grill or broil in oven, lightly basting and turning often for approximately 8 - 10 minutes.

Serves 4, 2 kabobs each.

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Reading, PA

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