

Lemon Ginger & Garlic Swordfish Steaks

Ingredients

2 1/2 cm gingerroot, peeled and finely chopped
3 garlic cloves, crushed
Juice and zest of 1 lemon
2 spring onions, chopped
1 red Chile, seeded and finely chopped
2 tbsp olive oil
4 swordfish steaks

Directions

Place ginger and garlic in small bowl and mix together to form a paste. Add the lemon juice and zest, spring onions, chili and oil, then mix again. Coat swordfish steaks and coat well with the mixture, leaving some for serving. Leave to marinate for 15 minutes. Preheat grill to high. Remove fish from marinade and place on grill. Grill for 3-4 minutes per side or until fish is done. Serve with reserved marinade.

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