

Asian coriander pesto with salmon kebabs



Asian coriander pesto with salmon kebabs

Preparation: about 30 minutes

Cooking: about 5 minutes

Serves: 4

You'll need 12 small bamboo skewers for this recipe.

750g Atlantic salmon fillet

1 tbs olive oil

2 tbs lime or lemon juice

Salt and ground black pepper

Baby Asian green salad, jasmine rice
and lime wedges, to serve

Asian Coriander Pesto

2 cups firmly-packed coriander
leaves (about 1 large bunch)

1 small red bird's eye chilli*,
deseeded and chopped

⅓ cup roasted cashews

1 garlic clove

1 tsp fish sauce

1 tbs liquid or grated palm sugar

1 ½ tbs lime juice

½ cup olive oil

**Add an extra chilli for extra
spiciness if liked.*

1. Soak bamboo skewers in cold water for 10 minutes. Remove skin and trim salmon, cut into 2-3 cm cubes. Place in a shallow dish, sprinkle with olive oil and lemon juice and season with salt and pepper. Toss to combine and set aside for 10 minutes.
2. Meanwhile, to make Asian coriander pesto, place coriander, chilli, cashews, garlic, fish sauce, palm sugar and lime juice in a food processor. Process until finely chopped. With the motor running, gradually add oil and process until well combined. Season with salt and pepper to taste. Adjust seasonings to suit your taste.
3. Thread salmon onto skewers. Heat a greased barbecue plate or non-stick frying pan over medium heat. Cook salmon kebabs, turning occasionally, for 4-5 minutes until salmon is almost cooked through. Serve salmon with Asian coriander pesto and an Asian green salad, jasmine rice and lime wedges.

For fresh fruit and vegetable recipes visit
www.sydneymarkets.com.au

SYDNEY MARKETS

SYDNEY MARKETS

Neither whole nor part of this leaflet may be reproduced without written permission from Sydney Markets Limited. SPR12