

Grilled salmon skewer, Salsa Verde, smoked cherry tomatoes

Recette pour 12 Tapas

Description

A great and refreshing take on salmon skewers, sure to please any crowd!

Ingrédients

Salmon skewers and smoked cherry tomatoes

- 400 Gr Salmon filet skin-off
- 0.50 Box(es) Cherry tomatoes box
- 1 Handful(s) Wood chips for smoking

Salsa verde

- 250 Gr Can of green tomatillo
- 1 Unit(s) Onion
- 3 Clove(s) Garlic
- 0.50 Bunch(es) Coriander
- 1 Tsp Cumin powder
- 0.25 Bunch(es) Fresh oregano

Préparations

Temps de préparation **25 mins**

Préchauffez votre BBQ à 500 F°

Salmon Skewers

Cut the salmon into cubes roughly 4 cm. Place the salmon cubes on skewers.

Preheat the BBQ on maximum.

Grill the skewers for roughly 2 minutes on each side and set aside.

Smoked cherry tomatoes

Make a smoking envelope by taking a sheet of aluminum foil, folding into a pouch and filling with wood chips.

Preheat your BBQ on max. Place the smoking pouch on the grill and wait for it to start smoking.

Season the cherry tomatoes with salt, pepper and oil.

Place the tomatoes on the grill and smoke for roughly 5 minutes. Set aside.

Salsa verde

Place tomatillos, onion, garlic, and chile pepper into a saucepan. Season with cilantro, oregano, cumin, and salt; pour in water. Bring to a boil over high heat, then reduce heat to medium-low, and simmer until the tomatillos are soft, roughly 10 minutes.

Bon appétit!