

## Mixed Fish Skewers with Shallot and Thyme Oil

*Serves 4*

Recipe adapted from *La Cucina Italiana*

- ¼ cup extra virgin olive oil plus more for skewers
- 2 Tb finely chopped shallot
- ½ tsp fresh thyme leaves
- Kosher salt
- Cherry tomatoes (8 – 10), halved
- ¾ lb 1-inch thick halibut filet cut into ½ inch pieces
- ¾ lb 1-inch thick swordfish steak cut into ½ inch pieces
- 2 zucchini cut into 1/8 inch thick slices

Preheat a grill to medium-hot. Combine oil, shallot, thyme, and ½ tsp salt in a small saucepan and heat over low until bubbles begin to appear. Remove from heat and set aside.

Assemble skewers with a half tomato at each end and alternating slices of fish and zucchini in the middle.

Brush with olive oil and grill until fish is cooked through – about 6 minutes – turning several times.

Drizzle with the shallot and thyme oil and serve.