

## Sayulita White Fish Skewers

As the weather warms up, I start thinking about all the things that we're gonna grill. After a long winter being cooped up inside, I want to spend nice nights on the patio.

But, alas, plans change with the weather, so recipes change. When I planned to make this recipe, I was ready to grill out and had a whole thing planned. But then the weather went from sunny and beautiful to cold and windy with lots of rain. I would normally just grill outside, but it was just so terrible that I scrapped it.

So broiled skewers it is. Simple, yet delicious.

This recipe is pretty simple: some hearty white fish, cherry tomatoes, a bit of Ava Jane's Kitchen Avocado Oil and a robust seasoning. The Sayulita Steak & Veg is full of peppery garlic flavor with a coarse texture that holds up nicely to high heat. It has so much flavor that you don't need much else to liven these up, so a quick squeeze of lemon finishes it off nicely. For fish, I used cod, but any thick white fish filets will work. I might try salmon next time, and maybe actually grill them up.

Serve these as a snack or on a salad; whether eaten in or out, you'll see they are delicious!

## Sayulita White Fish Skewers

Serves 2-4

Prep time: 15 minutes

### Ingredients:

2 white fish filets, cut into cubes  
1 pint cherry tomatoes  
2 tablespoons Ava Jane's Kitchen Avocado Oil  
2 tablespoons Sayulita Steak and Veg seasoning  
Juice of 1 lemon

### Directions:

Thread the fish and tomatoes onto soaked wooden or metal skewers. Lay on a baking sheet, brush with oil and sprinkle with the seasoning.

Preheat broiler or grill to high heat. Cook the skewers until the fish is cooked through and tomatoes are charred.

Remove from heat and drizzle with lemon juice before serving.