

## GRILLED ALASKA ROCKFISH KEBABS WITH CHIMICHURRI

*Serves 4 (8 Large Skewers)*

### For the Chimichurri:

- 1/2 cup parsley leaves
- 1/2 cup cilantro leaves
- 2 cloves garlic
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons fresh oregano leaves
- 1 tablespoon water
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly cracked black pepper

### For the Kebabs:

- 1 pound alaska rockfish, cut into 1-inch pieces
- 1 medium red onion, peeled & cut into 1-inch pieces
- 1 large bell pepper, seeded & cut into 1-inch pieces
- 1 pint cherry tomatoes
- extra-virgin olive oil for brushing
- 1/2 teaspoon kosher salt

1. For the Chimichurri: Place all ingredients in a blender or food processor and blend until smooth. Set aside. (The Chimichurri can be refrigerated for up to one week)
2. For the Kebabs: Preheat a grill and oil the grates. Thread fish, onion, pepper, and tomatoes onto 8 metal skewers, alternating ingredients. Brush lightly on all sides with olive oil and season with salt.
3. Place kebabs on grill (as many as will fit at once without crowding) and close grill lid. Cook for 2 to 3 minutes per side, turning once, until fish is cooked through and vegetables are barely charred. Transfer to a platter.
4. Drizzle kebabs with chimichurri or pass the sauce alongside, and serve immediately. Enjoy!

### Notes:

- If using wooden skewers, soak in water for 30 minutes prior to using to keep them from burning on the grill.
- Rockfish is similar to bass or cod if you are looking for an alternative.