

Curried Pacific Cod Kebabs



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20 min

CA

OR

WA

4

Ingredients

1 pound Pacific Cod*, cut into thick strips

12 cherry tomatoes

½ red onion, cut into wedges

1 tablespoon curry powder

½ tablespoon onion powder

1 tablespoon kosher salt

A few turns fresh ground black pepper

1 tablespoon olive oil

*Any white fish with thicker fillets and firmer texture can be substituted. Examples include lingcod, Pacific halibut, California halibut, or larger rockfishes.

Thread fish, tomatoes and onion onto skewers

Mix spices, salt and olive oil to make a thick paste. Slather over fish and vegetables.

Grill over medium heat until tomatoes blister and fish is cooked through, approximately 5-7 minutes.

Cover the grill to avoid turning as much as possible. (Can be broiled as well!)

Serve with dressed greens, as desired

Recipe courtesy of [Alaska Seafood](#).

Species Group

Rockfish, Cod, Lingcod, Sheepshead