



Spiced Salmon Kebabs

Let's begin by gathering our ingredients for Spiced Salmon Kebabs:

Ingredients:

2 salmon fillets
2 tablespoons fresh oregano, chopped
2 teaspoons sesame seeds
1 teaspoon ground cumin
1/4 teaspoon red pepper flakes
2 lemons
mushrooms
1 onion
4 tablespoons olive oil
salt to taste
bamboo skewers

Soak bamboo skewers in water for an hour before cooking.

Mix 2 tablespoons chopped oregano, 2 teaspoons sesame seeds, 1 teaspoon cumin, 1/4 teaspoons red pepper flakes, 4 tablespoons olive oil and salt in a small bowl.

Prepare ingredients for skewers. Chop onions, thinly slice lemons and cube salmon into 1-inch pieces.

Beginning and ending with salmon, thread salmon, lemon, onion and mushrooms onto skewers.

Brush with oil and seasoning mixture.

Heat grill to medium. Grill turning occasionally until fish is cooked through, 5-7 minutes.

Plate to serve and enjoy!