

PINEAPPLE, SWORDFISH, AND RED ONION KEBABS

Serves: 4 | Prep Time: 30 minutes | Total Time: 1 hour 30 minutes

1. Stir garlic, ginger, salt, black pepper, crushed red pepper, oil, and lime juice in a medium bowl. Add swordfish and gently stir to coat. Cover and marinate in the refrigerator for 1 hour.

2. Preheat a grill or grill pan over high. Thread swordfish, pineapple, and onion onto 16 6-inch bamboo skewers. Lightly oil grates and grill kebabs, turning occasionally, until fish is just cooked through, 3 to 4 minutes.

3. Serve topped with cilantro, with lime wedges alongside.

INGREDIENTS

- 4 cloves garlic, finely chopped
- 1 1½-in. piece fresh ginger, peeled and finely chopped
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- ½ teaspoon crushed red pepper
- 3 tablespoons olive oil, plus more for grill grates
- 2 tablespoons fresh lime juice (from 1 lime), plus lime wedges for serving
- 2 pounds skinless swordfish, cut into 1-in. pieces
- ½ fresh pineapple, peeled, cored, and cut into 1-in. pieces
- ½ red onion, cut into 1-in. pieces
- Fresh cilantro leaves and tender stems, for serving

