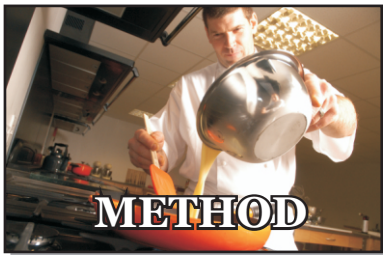


# Grilled Green Thai Fish Kebabs

600g Salmon / Prawn / Monkfish  
2tspn Green Thai paste  
200ml Coconut Milk  
1tspn Sesame seeds  
Skewers



Bowls  
Fish board  
Knives



Soak wooden skewers in water for 1 hour. Cut fish into 2cm cubes, place in bowl (4-5 pieces per person). Add the Thai paste, milk and sesame seeds.

Warm up griddle pan or grill (prepare rice to accompany - see separate sheet).

Drain the skewers, place the marinated fish onto the skewers and cook for approve 4 mins each side. Serve with braised rice.