

# Monkfish and Prawn Citrus Skewers

Printed from Monkfish Recipes at <http://www.monkfishrecipes.co.uk/>

*Monkfish and prawns are marinated in a simple mixture of lime juice, garlic cloves, green chilli and teriyaki sauce before being grilled until crisp in this fabulous BBQ recipe.*

## Ingredients:

400g monkfish fillet, skinned and boned  
200g cooked prawns, deveined  
3 limes  
1/2 green chilli  
1 garlic clove  
2 tbsp. teriyaki sauce  
2 tbsp. oil  
16 small soaked bamboo skewers

## Directions:

1. Cube the monkfish. Mince the garlic clove and the chilli, omitting the seeds if desired. Juice the limes.
2. Combine the lime juice, green chilli, garlic clove and teriyaki sauce in a bowl and add the monkfish and prawns. Stir to coat, then cover and marinate for 1 hour.
3. Thread the fish and prawns onto skewers. Heat a BBQ over a high heat, lightly oil the cooking grate and add the skewers. Cook for 2-3 minutes on either side until the fish is cooked through.

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