

Lemon Salmon Kebab

Recipe By Yossi and Malky Levine



Cooking and Prep:  40
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Pescetarian, Gluten Free

Source: Mehadrin Dairy

Kebabs always make for an attractive and beautiful presentation. With a cream sauce like this one, you'll turn the dish into an all-around winner.

Ingredients (12)

Salmon

- 5-6 slices salmon, cut into cubes
- fish seasoning (salt, onion, garlic, paprika, black pepper)
- 3 tablespoons fresh lemon juice
- 1 tablespoon Mehadrin butter

Cream Sauce

- 1 small sweet potato, cubed
- 2 tablespoons Mehadrin butter
- 1 teaspoon Gefen Honey
- 6 ounces Mehadrin sour cream
- 1/4 cup milk

Drizzle

- 3 tablespoons fresh lemon juice
 - 3 tablespoons Mehadrin garlic butter
 - 1 shallot, diced
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Start Cooking

For the Salmon

1. Spread the salmon cubes on a Gefen Easy Baking Parchment Paper. Sprinkle generously with fish seasoning and drizzle with lemon juice. Toss, so that the spices and lemon are evenly distributed. String two cubes per skewer.
2. Heat butter in a skillet. Add the salmon skewers and cook until lightly browned on all sides.

For the Cream Sauce

1. Add cubed sweet potato to a pot of water and cook until soft (about 20 minutes). Drain the water.
2. Heat garlic butter in a medium skillet. Add the cooked sweet potato cubes. Saute for five to seven minutes. Close the flame. Mash the potatoes and add honey, sour cream, milk, salt and pepper. Mix well. You can use a hand blender to attain a smooth texture.

For the Drizzle

1. Heat butter in a skillet. Add diced shallot and sauté until translucent. Remove from heat, add lemon juice and stir to combine. Drizzle over the salmon skewers when serving.