



Mushroom Fish Skewers Preparation: 15 minutes + 20 minutes marinating; Cooking 5 minutes;



350g button mushrooms, halved
500g firm white fish fillets, cut into 2cm cubes
1 /3cup olive oil
2 lemons juiced
3 tsp chopped lemon grass
2 tsp brown sugar
salt & ground black pepper
tartare sauce, to serve

Place the mushrooms & fish in a shallow dish.

Combine the olive oil, lemon juice, lemon grass, brown sugar & salt & pepper in a screw-top jar. Shake until well combined. Pour the marinade over the mushrooms & fish & toss well to coat. Cover & place in the fridge for 20 minutes.

Thread the mushrooms & fish alternately onto presoaked bamboo skewers. Preheat a greased barbecue or char-grill on medium-high. Cook the skewers for 5 minutes, turning frequently, or until fish is cooked through.

Serve with tartar sauce & lemon if desired.