

# SPICED SALMON KEBABS

- 2 tablespoons chopped fresh oregano
- 2 teaspoons sesame seeds
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- 1/4 teaspoon crushed red pepper flakes
- 1 1/2 pounds skinless salmon fillet (preferably wild), cut into 1-inch pieces
- 2 lemons, very thinly sliced into rounds
- 2 tablespoons olive oil
- 16 bamboo skewers soaked in water 1 hour

Prepare grill for medium heat. Mix oregano, sesame seeds, cumin, salt, and red pepper flakes in a small bowl to combine; set spice mixture aside.

Beginning and ending with salmon, thread salmon and folded lemon slices onto 8 pairs of parallel skewers to make 8 kebabs total. Brush with oil and season with reserved spice mixture.

Grill, turning occasionally, until fish is opaque throughout, 5–8 minutes.