

# Swordfish Spiedini

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## Ingredients

1 lb swordfish, cut into 1 inch pieces  
2 tbsp extra virgin olive oil  
2 tsp herbes de Provence  
1/2 tsp kosher salt  
1/2 tsp fresh ground black pepper  
4 thin slices bacon  
4 skewers, wooden or metal  
4 lemon wedges

## Directions

In a medium bowl, whisk together the oil, herbes de Provence, salt and pepper. Add the swordfish cubes and gently toss to coat. Add the swordfish cubes to the skewers, wrapping 1 slice of bacon around and between the swordfish cubes onto each skewer.

Heat a grill pan or grill over medium-high heat. Grill skewers for a bout 8 minutes, rotating often until the swordfish is cooked in the center and back is crisp. Serve with lemon wedges.

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