

Tapena

GRAB A FORK



Fish Sticks and Parsley Sauce

Serves 8 small plates

Ingredients

- 1 ¼ lb fresh Tuna
- 2 Tbsp fresh lemon juice
- 1 tsp lemon zest
- 2 Tbsp olive oil
- 32 green olives stuffed with anchovies
- ½ cup flat leaf parsley, finely chopped

Directions

Soak 16 wooden skewers in water for 1 hour.

Cut the tuna into 40 even sized cubes.

Whisk oil, lemon juice and zest together. Marinate tuna cubes in the dressing for 15 minutes.

Heat broiler or grill.

Skewer 5 pieces of tuna and 2 olives on each skewer. Start with a piece of tuna and alternate with the olives. Brush leftover marinade over each skewer.

Cook in broiler or on a hot grill for 4 minutes. Turn over each skewer and cook for another 2 – 4 minutes until the fish is cooked through.

Generously dust each skewer with parsley.

Serve immediately