



Pineapple Salmon Skewers

Ingredients

- 3 tablespoons [Fustini's Meyer Lemon olive oil](#)
- 3 tablespoons [Fustini's Mango balsamic](#)
- 2 cloves garlic, minced
- 2 teaspoons ginger, freshly grated
- 2 teaspoons [Fustini's Sesame oil](#)
- 3 cups pineapple, cubed
- 1 pound salmon, cut into cubes
- 1 cup cherry tomatoes
- salt to taste
- green onion, sliced thinly for garnish
- lime wedges for serving

Directions

Step 1.

Preheat grill to medium heat and soak wooden skewers in water 20 minutes. In a small bowl, combine olive oil, balsamic, garlic, ginger and Sesame oil. Cut salmon filets into 1 1/2" cubes. Marinate salmon for 30 minutes.

Step 2.

Thread pineapple, salmon pieces and tomatoes alternating until all are used. Place on a large baking sheet. Brush skewers with any marinade left in the bowl. Place skewers on grill and cook, flipping once until salmon is cooked through, 8-10 minutes total. Remove from grill and garnish with green onion. Serve with lime wedges.

Alternatively: Pan sear the filled skewers and finish with 5 minutes under the broiler.