

## Grilled Rosemary Salmon Skewers



4 servings, 2 skewers each | **Active Time:** 30 minutes | **Total Time:** 30 minutes

### Ingredients

- 2 teaspoons minced fresh rosemary
- 2 teaspoons extra-virgin olive oil
- 2 cloves garlic, minced
- 1 teaspoon freshly grated lemon zest
- 1 teaspoon lemon juice
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground pepper
- 1 pound center-cut salmon fillet, skinned and cut into 1-inch cubes
- 1 pint cherry tomatoes

### Preparation

1. Preheat grill to medium-high.
2. Combine rosemary, oil, garlic, lemon zest, lemon juice, salt and pepper in a medium bowl. Add salmon; toss to coat. Alternating the salmon and tomatoes, divide among eight 12-inch skewers.
3. Oil the grill rack (see Tip). Grill the skewers, carefully turning once, until the salmon is cooked through, 4 to 6 minutes total. Serve immediately.