

Cuban-spiced fish, fennel & mango skewers

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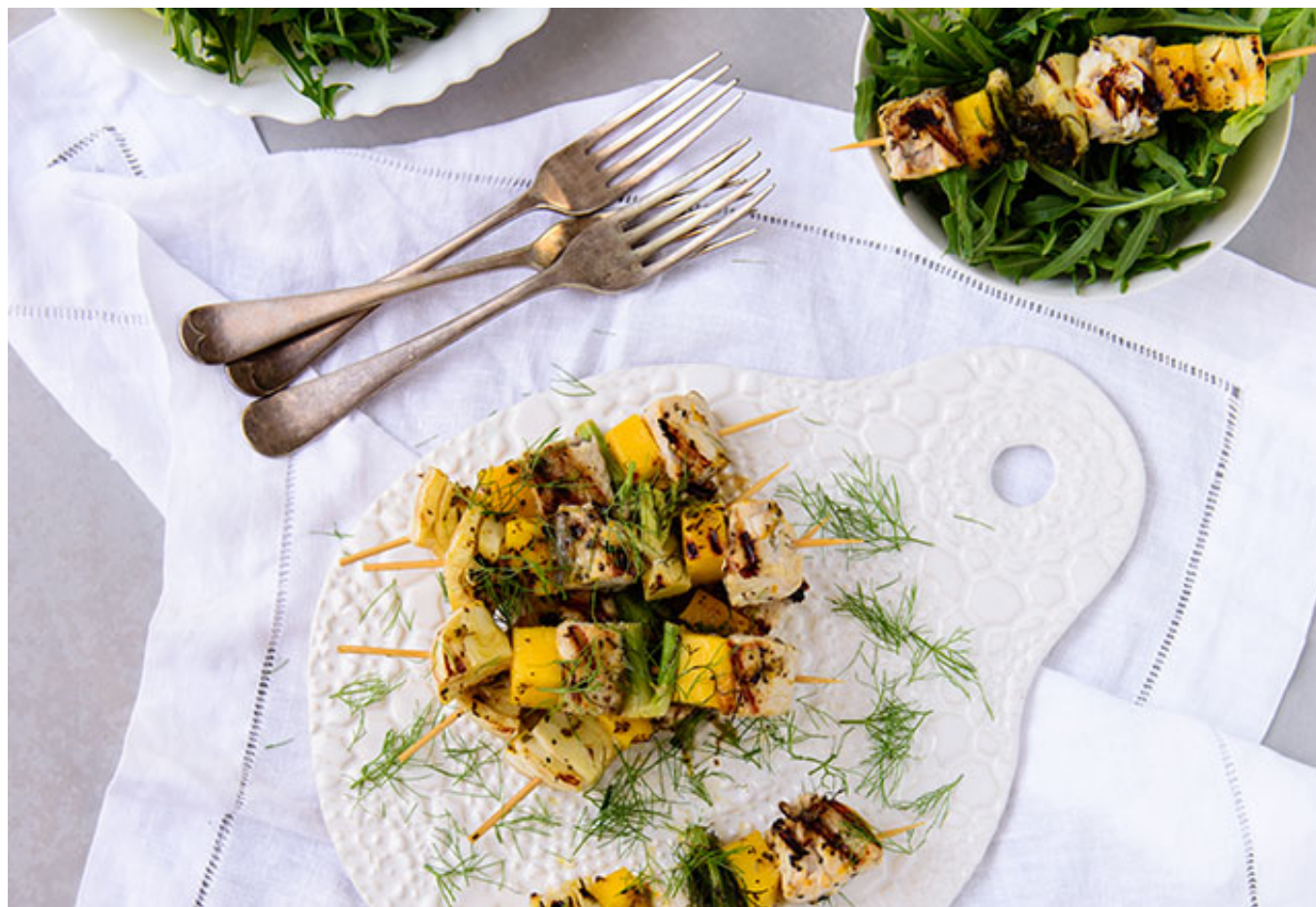
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Jennifer Jenner spices up the grill with this cuban-spiced fish.

Ingredients (serves 4)

- 600 g barramundi (or other firm white fish)
- 1 firm mango, peeled
- 1 bulb fennel
- FOR THE MARINADE
- 2 tsp ground cumin
- 2 tsp dried oregano leaves
- 1 clove garlic
- 2 tsp lime juice
- 1 tbsp orange juice
- Zest from 1 orange
- 1 tbsp olive oil
- ½ tsp salt

Method

In a small bowl, combine marinade ingredients and whisk well. Remove fronds from fennel and reserve. Cut fish, mango and fennel bulb into 2 cm cubes. Thread ingredients onto skewers, pour

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over marinade, turn to coat. Preheat BBQ grill or grill pan to medium, cook skewers for 5 to 10 minutes until fish flakes easily (cooking time will depend on what kind of fish you use). Garnish with fennel fronds to serve.

Recipe by [84thand3rd](#).

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