



## **EASY GRILLED HALIBUT SKEWERS**

1 ½ lbs. Fresh Wild Alaskan Halibut Fillets, cut into 1 inch cubes  
3 tbsp. Heinen's All Natural Olive Oil  
2 large Vidalia sweet onions, cut into chunks  
2 large sweet red peppers, cored, seeded and cut into large strips or chunks  
Metal or bamboo skewers

### **Spicy Orange Sauce**

½ cup Heinen's Orange Juice  
2 tbsp. Heinen's All Natural Olive Oil  
2 tbsp. Worcestershire sauce  
2 tbsp. brown sugar  
3 tbsp. fresh parsley chopped  
1 ½ tsp. fresh jalapeno pepper minced  
Sea salt and black pepper

Whisk orange juice, Worcestershire Sauce, 2 tbsp Olive Oil, brown sugar and chopped fresh parsley and minced jalapeno pepper in small bowl until sugar fully dissolves. Let sauce stand a few minutes at room temperature to allow flavors to blend together. Season sauce to taste with salt and pepper. Spicy Orange Sauce can be made 8 hours ahead. Cover and refrigerate. Serve at room temperature.

Prepare grill to medium-high heat. Thread halibut, red pepper and onion, alternating pieces onto six 10 to 12-inch bamboo skewers. Sprinkle halibut and vegetables with sea salt and pepper.

Drizzle kabobs with remaining 2 tbsp Heinen's All Natural Olive Oil. Grill until opaque in center and fully cooked in places, turning kabobs occasionally for about 6 minutes. Brush sauce over kabobs in final minutes of grilling to coat evenly. Transfer kabobs to platter and serve with remaining Spicy Orange Sauce.

Makes 4 servings