

Menu

Smoky Grilled Chicken with Chipotle Coulis

Marinated Shrimp Kebobs with Chimichurri Sauce

Smoky Grilled Chicken with Chipotle Coulis

1 tablespoon olive oil
 ½ red pepper, diced
 1 small onion, diced
 1 small plum tomato, cored and diced
 1 chipotle pepper, chopped
 1 clove garlic, peeled and sliced
 ¼ cup heavy cream
 Salt and pepper

2 tablespoons smoked paprika
 2-½ teaspoons dried basil
 2-½ teaspoons dried thyme
 1-½ teaspoons garlic powder
 1-½ teaspoons onion powder
 1 teaspoon smoked salt
 1 teaspoon ground black pepper
 4 chicken breasts
 2 tablespoons vegetable oil

- Bring a skillet to medium heat and add the oil. Cook the pepper, onion, tomato, chipotle and garlic until completely softened but not browned. Season with salt and pepper. Transfer to a blender, add cream and puree until smooth. Adjust seasoning.
- In a small bowl, mix together the paprika, basil, thyme, garlic, onion, salt and pepper. Season chicken generously with spice mix; save remaining in a small airtight container.
- Preheat your grill to medium-high heat; brush with vegetable oil. Cook chicken, turning once, until nicely browned and marked on both sides. Move chicken away from direct heat, close lid and cook until internal temperature reaches 160 degrees. Let rest five minutes; serve with sauce.

Marinated Shrimp Kebobs with Chimichurri Sauce

1 cup fresh parsley leaves
 ¼ cup fresh cilantro leaves
 1 clove fresh garlic
 2 jalapeño peppers, seeded and diced
 3 tablespoons white vinegar
 ½ cup olive oil
 Sea salt

12 pieces of cooked sausage
 12 large shrimp
 2 tablespoons olive oil

- Finely mince the parsley and cilantro. Crush the garlic and mix into the herbs. Transfer to a mixing bowl and stir in the jalapenos, vinegar and oil. Season with salt. Set aside.
- Place a piece of sausage and a shrimp on 12 short skewers. Place in a casserole dish and toss with half of the marinade (reserve remaining). Let stand 10 minutes.
- Preheat your grill to medium-high heat; brush with vegetable oil. Cook, turning once, until center of shrimp is just done and sausage is warmed through. Transfer to a platter and serve with reserved sauce.

Mixed Greens with Pomegranate Dressing

1 tablespoon pomegranate syrup
 1 tablespoon rice vinegar
 ½ teaspoon Dijon mustard
 4 tablespoons olive oil
 6 cups mixed greens
 Salt and pepper

- Add pomegranate syrup, vinegar and mustard to mixing bowl. Slowly whisk in olive oil. Season with salt and pepper.
- Add greens to a large mixing bowl.
- Toss with enough vinaigrette to coat the leaves (reserve remaining); season with salt and pepper. Serve immediately.