



### **Tortellini Puttanesca with Grilled Shrimp, Basil and Fresh Mozzarella**

1 tablespoon olive oil	4 ounces tortellini
¼ small red onion	Grilled shrimp
1 clove garlic, minced	Mini fresh mozzarella balls
¼ teaspoon anchovy paste	
½ teaspoon crushed red pepper flakes	
1 tablespoon tomato paste	
¼ cup white wine	
½ cup petite diced tomatoes	
¼ cup chicken stock	
2 tablespoons chopped kalamata olives	
1 teaspoon capers	
Fresh basil	
Sea salt and freshly ground black pepper	

- Bring a saute pan to medium heat and add the oil.
- Add onions and garlic; cook until onion is translucent.
- Add the anchovy paste and red pepper flakes; cook 30 seconds more.
- Stir in the tomato paste; cook, stirring, until slightly darkened.
- Add wine and bring to a boil; reduce heat to a simmer and cook until reduced by half.
- Add tomatoes and stock; bring to a simmer and cook until flavors combine. Season with basil, salt and pepper.
- Bring a large pot of well salted water to a boil; cook the pasta until tender.
- Add pasta to pan with sauce. Toss pasta with sauce
- Serve garnished with grilled shrimp and mozzarella.

### **Grilled Salmon and Pork with Romesco Sauce and Crusty Bread**

¼ cup diced roasted peppers	1 salmon fillet
¼ cup diced fire-roasted tomatoes, drained	1 pork chop
1 garlic clove, minced	Olive oil
2 tablespoons finely chopped almonds	Spice mix
1 tablespoon sherry vinegar	Crusty bread, sliced
1 teaspoon honey	
½ teaspoon smoked Spanish paprika	
3 tablespoons extra virgin olive oil	
Salt and pepper	

- Add first eight ingredients to the bowl of a food processor; process until just smooth.
- Preheat grill to medium heat. Drizzle salmon and pork lightly with oil; season with spice mix.
- Grill, turning once, until center is just cooked through.
- Place bread on grill; cook until lightly charred.
- Serve salmon and pork topped with sauce; garnish with bread.



### Mixed Greens, Summer Vegetables with Sun-dried Tomato Vinaigrette

1 tablespoon white balsamic vinegar  
1 teaspoon Dijon mustard  
1 teaspoon Worcestershire sauce  
½ teaspoons anchovy paste  
1 clove garlic, mashed  
½ teaspoon garlic powder  
½ teaspoon onion powder  
3 tablespoons extra-virgin olive oil  
2 tablespoons chopped dried tomatoes  
Fresh basil  
Sea salt and freshly ground black pepper

½ small zucchini, sliced  
½ small yellow squash, sliced  
¼ red pepper, seeded  
Mixed greens  
Grated parmesan  
Olive oil

- Whisk together the vinegar, mustard, Worcestershire, anchovy, garlic and spices.
- Slowly whisk in the olive oil.
- Season with basil, salt and pepper. Stir in tomatoes.
- Preheat grill. Toss vegetables with olive oil; season with salt and pepper.
- Grill, turning once, until crisp-tender and lightly charred. Remove; chop.
- Add greens and vegetables to mixing bowl. Toss with dressing.
- Serve garnished with cheese.