

## Corn, Tomato and Avocado Salad with Smoky Dressing

### *Dressing*

Juice of ½ lime  
1 tablespoon rice vinegar  
1 clove garlic, minced  
½ teaspoon smoked paprika  
Pinch of crushed red pepper  
Pinch of cumin  
6 tablespoons olive oil  
Fresh cilantro  
Sea salt and freshly ground black pepper

### *Salad*

½ head romaine lettuce, chopped  
2 ears of cooked fresh corn  
1 large ripe avocado, peeled, pitted and diced  
1 plum tomato, diced  
2 to 3 tablespoons chopped red pepper  
¼ small red onion, thinly sliced  
Crumbled feta cheese

- Add lime, vinegar, garlic, paprika, red pepper and cumin to mixing bowl. Season with salt and pepper.
- Slowly add olive oil, whisking constantly, until dressing is emulsified. Season with cilantro.
- Transfer dressing to small bowl.
- Add romaine, corn, avocado, tomatoes and onion to mixing bowl.
- Toss with enough dressing to coat leaves; reserve remaining dressing. Adjust seasoning.
- Serve garnished with feta cheese.

## Grilled Pork with Herb Chimichurri

¼ cup tablespoons extra virgin olive oil  
¼ cup firmly packed flat leaf parsley, minced  
1 teaspoon capers, chopped  
¼ teaspoon garlic, minced  
1 teaspoon lemon zest  
1 teaspoon lemon juice  
Pinch of crushed red pepper  
Sea salt and freshly ground black pepper

2 pork chops  
2 tablespoons olive oil  
Sea salt and freshly ground black pepper

- Add parsley, cilantro, garlic, paprika and chile flakes to a mixing bowl.
- Add oil; season with salt and pepper.
- Preheat grill to medium-high heat. Rub pork with olive oil; season with salt and pepper.
- Grill, turning once, until nicely charred on both sides and cooked through. Remove from grill; let rest 5 to 7 minutes.
- Slice pork; serve topped with chimichurri.



## **Greek Marinated Chicken with Pita and Tzatziki Sauce**

2 chicken breasts  
1 to 2 tablespoon Greek spice mix

¼ hothouse cucumber, peeled and finely diced  
1 cup plain Greek yogurt  
2 cloves garlic, finely chopped  
2 tablespoon minced fresh dill  
1 teaspoon onion powder  
1 teaspoon garlic powder  
Lemon juice to taste  
Salt and pepper

Warm flatbreads

- Season chicken with spice mix.
- Preheat grill to medium heat. Grill, turning once, until center is just cooked through. Remove from pan; let rest.
- Stir together the cucumber, yogurt, garlic, dill, onion powder, garlic powder and lemon juice.
- Season with salt and pepper. Serve in flatbreads or over orzo salad.