

Chile Rubbed Sautéed Shrimp with Pineapple Salsa

Pineapple Salsa

1 cup finely diced ripe pineapple
¼ cup finely diced red pepper
1 shallot, minced
1 jalapeno, minced
Juice of 1 lime
Fresh cilantro
Sea salt and freshly ground pepper

Shrimp

2 teaspoons olive oil
6 large shrimp, peeled and deveined
1 tablespoon Mexican spice mix
Tortilla chips

- Add pineapple, pepper, shallot and jalapeno to a mixing bowl. Stir in lime juice; season with salt and pepper.
- Preheat a saute pan to medium heat and add the oil. Season shrimp with spice mix. Cook, turning once, until cooked through.
- Serve shrimp on pineapple salsa; garnish with chips.

Southwestern Salad with Citrus Dressing

Citrus Dressing

1 tablespoon cider vinegar
Juice and zest of 1 lime
1 teaspoon Worcestershire sauce
1 teaspoon Dijon mustard
1 clove garlic, minced
6 tablespoons blended oil
Sea salt and freshly ground black pepper

Salad

½ head romaine, chopped
1 tomato, diced
1 small roasted pepper, diced
1 small piece cucumber, diced
2 tablespoons crumbled queso fresco
Croutons

- Add vinegar, egg, Worcestershire, Dijon, and garlic to mixing bowl. Season with salt and pepper. Slowly add oil, whisking constantly. Adjust seasoning.
- Transfer dressing to small container.
- Add salad ingredients to bowl. Toss with dressing to taste. Season with salt and pepper.



www.conqueringcuisine.com

Slow Roasted Pork Tacos with Salsa Verde and Chipotle Crema

Salsa Verde

1 lbs. tomatillos, husked & rinsed
1/2 medium red onion, diced
1 jalapeno, cored, seeded and minced
Juice of 1 lime
2 cloves garlic
2 tablespoons minced fresh cilantro
Salt and pepper

Pork

1 lbs. Cooked & Pulled Pork Shoulder
1/2 lbs. Fresh Chorizo, casing removed
1/2 yellow onion, diced
1/2 red pepper, diced
1 clove garlic, minced
1/2 cup canned black beans, drained & rinsed
1 tablespoon tomato paste
1 cup crushed tomatoes
1 tablespoon chipotles in adobo
1 tablespoon Mexican Spice Mix

Chipotle Crema

1/4 cup sour cream
1 tablespoon minced chipotles in adobo
1 teaspoon finely chopped cilantro
1 teaspoon Mexican spice mix
Zest and juice of 1/2 a lime
Sea salt and freshly ground pepper

Corn tortillas

- Add all ingredients for salsa verde to a blender, season with salt and pepper and blend until smooth.
- Stir together the sour cream, chipotles, spice mix, cilantro, lime juice and zest. Season with salt and pepper.
- In a large pan, add chorizo and cook, breaking up with a wooden spoon.
- When the chorizo is cooked through, add the onions, peppers & garlic and cook until tender.
- Add tomato paste & chipotles, cook for an additional minute.
- Add crushed tomatoes & cooked pork shoulder, simmer for 5-10 minutes or until thickened.
- Stir in black beans & Mexican spice mix, serve in warm tortillas; top with salsa and crema.

Gratuity is not required but is appreciated.
If you received good service please consider a tip for your chef/helper.