Chile Rubbed Sautéed Shrimp with Pineapple Salsa

*Pineapple Salsa*

1 cup finely diced ripe pineapple

½ cup diced mangos

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, mangos, peppers, 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

½ teaspoon anchovy paste

½ teaspoon garlic powder

½ teaspoon onion powder

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 cumber, diced

2 tablespoons crumbled queso fresca

Croutons

* Add vinegar, egg, Worcestershire, Dijon, garlic, anchovy paste and spices 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.

Grilled Chicken Tacos with Pico de Gallo and Chipotle Crema

*Pico de Gallo*

1 large ripe tomato, diced

½ medium onion, diced

1 jalapeno, cored, seeded and minced

Juice of ½ lime

2 tablespoons minced fresh cilantro

Salt and pepper

*Chicken*

2 teaspoons olive oil

1 chicken breast, cut thin

1 tablespoon Mexican spice mix

*Chipotle Crema*

¼ cup sour cream

1 tablespoon minced chipotles in adobo

1 teaspoon finely chopped cilantro

1 teaspoon Mexican spice mix

Zest and juice of ½ a lime

Sea salt and freshly ground pepper

Flour tortillas

* Add tomato, onion and jalapeno to a mixing bowl. Stir in lime juice. Season with cilantro, salt and pepper.
* Stir together the sour cream, chipotles, spice mix, cilantro, lime juice and zest. Season with salt and pepper.
* Slice chicken; serve in warm tortillas; top with salsa and crema.