



### **Mahi Tacos with Pineapple Salsa**

1 tablespoon olive oil  
1 mahi fillet  
½ tablespoon Mexican spice mix  
4 corn or flour tortillas  
Sea salt and freshly ground pepper

- Preheat a grill pan to medium heat and add half the oil.
- Season mahi with spice mix.
- Grill mahi, turning once, until center is cooked through. Remove from pan.
- Let rest 5 minutes; chop.
- Warm tortillas in pan. Assemble tacos. Serve topped with salsa.

### **Pico de Gallo**

1 shallot, minced  
1 jalapeno, minced  
1 teaspoon each onion and garlic powder  
½ teaspoon cumin powder  
Juice of 1 lime  
1 cup finely diced ripe tomatoes  
Fresh cilantro  
Sea salt and freshly ground pepper

- Add shallot, jalapeno, spices and lime juice to a mixing bowl.
- Season with salt and pepper; let stand 10 minutes. Stir in tomato and cilantro.

### **Grilled Chicken Caesar Salad with Parmesan and Croutons**

1 tablespoon olive oil  
1 chicken breast, split  
2 teaspoons Italian seasoning  
1 head romaine lettuce, chopped  
½ cup croutons  
¼ cup grated parmesan  
Caesar dressing, recipe follows  
Salt and pepper

- Preheat a grill pan to medium heat and the oil.
- Season chicken with spice mix, salt and pepper.
- Grill chicken, turning once, until center is cooked through. Remove from pan.
- Let rest 5 minutes; slice.
- Add lettuce, croutons and parmesan to a bowl.
- Toss with dressing to taste (save rest of dressing for another time). Season with salt and pepper.
- Serve salad topped with chicken; drizzle with extra dressing.



### **Caesar Dressing**

¼ cup mayonnaise  
2 tablespoon white wine vinegar  
1 clove garlic, minced  
1 teaspoon anchovy paste  
1 teaspoon Dijon mustard  
1 teaspoon Worcestershire sauce  
Zest and juice of 1 lemon  
½ cup olive oil  
2 tablespoons parmesan cheese  
Salt and pepper

- Stir together the mayonnaise, vinegar, garlic, anchovy paste, mustard, Worcestershire, juice and zest.
- Gradually whisk in oil; stir in cheese. Season with salt and pepper.

### **Pound Cake with Grilled Pineapple**

1 tablespoon oil  
4 thick slices pineapple  
2 tablespoons butter  
2 tablespoons brown sugar  
Juice of ½ lemon

Whip cream optional

- Preheat grill pan to medium-high heat.
- Pat pineapple dry with paper towel.
- Add oil to pan; grill pineapple, turning once, until brown and marked by grill.
- Remove from pan and low heat.
- Add butter, brown sugar and lemon juice. Cook just until melted and looks like caramel.
- Serve pineapple on pound cake. Top with sauce and ice cream.