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Grilled Fish Tacos with Creamy Guacamole and Spicy Slaw

½ plum tomato, finely diced
¼ small red onion, minced
½ jalapeño, seeded and minced
1 tablespoon finely chopped cilantro
Juice of ½ a lime
½ teaspoon onion powder
½ teaspoon garlic powder
Dash of hot sauce, optional
1 ripe avocado
Sea salt and freshly ground pepper

2 mahi mahi fillets
1 tablespoon olive oil
1 tablespoon Mexican spice rub
Flour tortillas

- Mix together the tomatoes, onions, jalapeño, cilantro and lime juice to a mixing bowl.
- Stir in onion, garlic and hot sauce; season with salt and pepper.
- Slice avocado in half and remove the pit. Scoop out flesh; transfer to bowl.
- Rub mahi mahi with olive oil; season with spice rub.
- Grill, turning once, until center is just cooked through.
- Remove from grill; let rest five minutes. Serve with salsa.

Spicy Slaw

Zest and juice of ½ a lime
1 tablespoon honey
2 tablespoons rice wine vinegar
1 teaspoon sambal chili paste
3 tablespoons olive oil
1 cup shredded cabbage (red, green or both)
2 to 3 scallions, sliced thin
2 tablespoons chopped cilantro
Sea salt and freshly ground

- In a large mixing bowl, whisk together lime juice, zest, honey, vinegar and sambal paste.
- Whisk in olive oil; toss in remaining ingredients; season with salt and pepper.. Let marinate ten to fifteen minutes. Season with salt and pepper.

Gratuity is not included but is appreciated.



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Grilled Corn Salad with Tomatoes and Red Onion

1 tablespoon olive oil
2 cups fresh corn kernels
4 cups chopped romaine
2 cups arugula
½ cup halved cherry tomatoes
½ cup pickled onions
½ cup croutons
2 to 3 tablespoons cotijo cheese

- Bring a skillet to medium heat and add the oil. Cook the corn, stirring occasionally, until charred and tender. Let cool.
- Add romaine, arugula, tomatoes, onions, croutons and cheese to a bowl.
- Toss with dressing to coat; season with salt and pepper. Serve garnished with corn.

Citrus Vinaigrette

2 tablespoons cider vinegar
Juice and zest of 1 lime
2 teaspoons Dijon mustard
2 teaspoons Worcestershire sauce
1 teaspoon honey
2 cloves garlic, chopped
1 teaspoon each onion and garlic powder
½ cup blended oil
Sea salt and freshly ground black pepper

- Add the first seven ingredients to a mixing bowl. Whisking constantly, slowly add oil. Season with salt and pepper.

Grilled Chicken with Honey Lime Glaze

2 chicken breasts, split and pounded thin
1 tablespoon olive oil
Sea salt and freshly ground black pepper

3 tablespoons freshly squeezed lime
3 tablespoons soy sauce
3 tablespoons honey

- Bring a grill to medium heat. Toss chicken with oil; season with salt and pepper.
- Grill chicken, turning once, until internal temperature reaches 165 degrees.
- Mix together the lime juice, soy sauce and honey. Toward the end of cooking; brush with glaze. Let chicken rest; slice and serve.

Gratuity is not included but is appreciated.