



GRILLED SEAFOOD PLATTER



SERVES

4-6



METHOD

GRILLING



MINUTES

60+



DIFFICULTY

3/10

INGREDIENTS

Chimichurri Sauce

- 1/2 cup red wine vinegar
- 1 teaspoon Kosher salt
- 4 garlic cloves, minced
- 1 shallot, finely chopped
- 1 fresh chili, finely chopped
- 1/2 cup fresh cilantro, minced
- 1/4 cup fresh flat leaf parsley, minced
- 2 tablespoons fresh oregano, minced
- 3/4 cup extra-virgin olive oil

Grilled Seafood

- 6 salmon filets
- 8-12 butterflied shrimp with tails
- 8-12 scallops

Chimichurri Sauce

Combine vinegar, salt, garlic, shallot and chili in a medium bowl and let stand for 10 minutes. Stir in cilantro, parsley and oregano. Using a fork, whisk in the oil. Remove 1/2 cup chimichurri to a small bowl and reserve as a finishing sauce when serving.

Put seafood in a container, toss with remaining marinade. Cover and chill for at least 3 hours or overnight.

Grilled Seafood

Use 1/2 of Chimichurri sauce to evenly marinate seafood for 4-6 hours prior to grilling.

Preheat grill to high.

Place salmon in a fish grill basket or on a cedar plank to protect it from falling through the grill. Skewers can be used to hold shrimp and scallops when placing on the grill.

Grilling order: salmon (15 min), shrimp (10 min) and scallops (5-7 min).

Pour the grilled shrimp, scallops and salmon filets onto a platter. Blend sea food and drizzle with Chimichurri sauce to evenly coat before serving.



GOURMET TUNA MELT

WITH GRUYÈRE & CHERRY PEPPERS



SERVES

1



METHOD

STOVETOP



MINUTES

17



DIFFICULTY

1/10

INGREDIENTS

Tuna Salad

1/2 jar of high-quality yellowfin tuna filets
1 tablespoon mayonaise
1/2 clove black garlic
1 teaspoon red onion, finely chopped
1 teaspoon celery (finely chopped)
1 tablespoon of cherry peppers
Juice from 1 lime wedge

Sandwich

1/3 cup of Gruyère, shredded
2 slices of seeded bread
2 pats of salted butter

Tuna Salad

Combine mayo, black garlic, and lime in a small bowl and whisk until the black garlic is smoothly incorporated into the mayo.

Next, add tuna fillets, red onion, celery, and cherry peppers in a medium sized bowl and stir until combined. Season with salt and pepper and set aside.

Sandwich

Either heat a medium sized cast iron skillet or a panini press to medium-high heat.

Meanwhile, build the sandwich—place half of the cheese onto one slice of bread. Top it with the tuna salad mixture and add the remaining cheese on top.

*Can't find the oh-so-trendy black garlic?
No worries! Simply replace it with
a clove of oven roasted garlic.*