

CALIFORNIA SHRIMP SALAD

1/3 head cabbage
1/2 small sweet onion
1/2 bulb fennel
2 ribs celery
2 avocado
3 radish
juice from 1 1/2 lemon juice
1 8oz container Fage yogurt
salt and pepper to taste
pinch red pepper flakes
2 lbs baby shrimp
Combine above ingredients,
For garnish: 1lb large shrimp

Boil shrimp in Montreal chicken seasoning and Old Bay Seasoning. Garnish salad with larger boiled shrimp

COFFEE RUB STEAKS

2 Tbls ground espresso bean
1/2 Tbls light brown sugar
1/2 tspn ground chipotle chili pepper
1 Tbls paprika
1/2 tspn granulated garlic powder
1/2 tspn while mustard seeds
1/4 tspn red hot pepper flakes

Combine espresso, sugar, chili powder, paprika, garlic powder, mustard seeds, hot pepper flakes, 1/2 tspn salt and 1 tspn pepper. Preheat oven to 425. Brush steaks with canola or EVOO. Season with salt and pepper. Rub 1Tbls. rub on top .Allow to rest 10 minutes each before cooking.

CHICKEN CHILI VERDE

2 Tbls canola oil
1lb boneless, skinless chicken thighs, cut into 1/2 inch pieces
1 medium onion
1 can roasted diced chilis or diced jalapenos
2 large garlic cloves, minced
3- 11oz cans tomatillos, crushed
1 32oz carton lowsalt chicken broth
1 16oz bag frozen corn, thawed
1 tspn dried oregano
1/2 tspn mild or medium chili powder
1 cinnamon stick
1 tspn ground cumin
1 tspn paprika
1/4 cup masa harina or 3 tbls cornstarch
6 tbls water
2 cups shredded pepper jack cheese
1 cup cilantro

Heat 1 tbls oil in large pot over medium heat. Cook chicken 3-5 minutes until lightly browned. Remove from pan. Add remaining oil, onion and chilis to pot. Cook 5 minutes or until tender. Add garlic during last minute of cooking.

Return chicken and any juices to pot. Stir in tomatillos, broth, corn, oregano, chili powder, cinnamon stick, cumin, and paprika. Bring to a boil. Reduce heat to low, simmer 1 1/2 or 2 hours until mixture is reduced and slightly thickened. Remove cinnamon stick. Combine masa and water in bowl. Whisk into chicken mixture until combined, cook 5 minutes or until thickened. Stir in cheese until melted. Add cilantro, stir. Serve with warm tortillas.