

# Refreshing Summer Recipes

By: FineMark's Executive Chef, Lisa Fidler

## Shrimp Spring Rolls With Sesame Ginger Dressing

### Ingredients

- 12 Jumbo Shrimp, cooked & chilled
- 10 round rice paper wrappers
- 1 Cup Cabbage, shredded
- 1 cup Carrots, julienned
- 1 cup Red Bell Peppers, julienned
- 1 cup Cucumber, seeded & Julienned
- Basil leaves
- Micro Wasabi

### Directions

Cut the shrimp lengthwise in half to give two pieces. Set aside.

Fill a pie dish or large bowl with water, large enough to hold the piece of rice paper.

Set a damp dish towel on a cutting board. Immerse one rice paper sheet into the water for 15 to 20 seconds.

Remove, shaking off excess water and lay flat on the dampened cloth.

Lay about 1 Tablespoon over the bottom third of the rice paper. On the top with, the same amount of carrots, Cucumber & Peppers.

Roll up the paper halfway into a cylinder. Fold the sides in an envelope pattern.

Lay 2 shrimp halves, cut side down, along the crease. Place a few cilantro and mint leaves next to the shrimp. Keep rolling the paper into a tight cylinder to seal.

Repeat with remaining ingredients.

### SESAME GINGER DRESSING

### Ingredients

- 1 Garlic clove, finely minced or microplaned
- 1 teaspoon Ginger, finely minced or microplaned
- 3 Tablespoons Rice Vinegar
- 1 teaspoon Coconut Aminos (Soy Sauce)
- 1 teaspoon Brown Sugar or Honey
- 5 Tablespoons Avocado Oil
- 2 Tablespoons Sesame Oil
- 1 Tablespoon Toasted Sesame Seeds

### Directions

Place all of the ingredients in a Mason Jar, Blender, Bowl, etc. Whisk or blend until emulsified. If using a mason jar, you can shake the jar until it's well blended!

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## Skillet Chicken With Garlic Herb Butter Sauce

### Ingredients

- 4 (6 oz) Chicken Breasts, boneless & skinless
- 1 ½ Tablespoons Garlic, minced or microplaned
- 1 Tablespoon Coconut Oil
- Salt & Pepper
- 2 oz Chicken Stock, no salt
- 2 oz White Wine
- 4 Tablespoons Unsalted Butter, divided
- 2 teaspoons Fresh Oregano
- 2 teaspoons Fresh Rosemary

### Directions

Pound thicker parts of chicken with the flat side of a meat mallet to even their thickness.

Heat a large 12-inch skillet over medium-high heat.

Dab chicken dry with paper towels, then season both sides of chicken with salt and pepper. Add oil to skillet, then add chicken.

Cook chicken about 5 - 6 minutes per side or until center registers 165 degrees on an instant read thermometer. Transfer to a plate.

Reduce burner temperature slightly, then melt half of the butter in same skillet. Add in garlic and sauté until garlic is golden brown, about 30 seconds.

Pour in chicken broth and wine; scrape up browned bits from bottom of pan. Add remaining butter and herbs. Swirl the pan; when the butter is half way melted, turn off the heat and continue swirling the pan until completely melted.

Return chicken to pan and spoon sauce over top. Serve warm.

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## Greek Cous Cous Salad

### Salad Ingredients

- 1 ¼ Cups Water
- 1 Cup Israeli (Pearl) CousCous
- 1/2 Cup Roma Tomatoes, diced
- 1/2 cup chopped yellow bell pepper
- 1/2 Cup Cucumber, seeded & diced
- 1/4 Cup Diced Red Onion
- 1/4 Cup Chopped Kalamata Olives
- 1/4 Cup Chopped Parsley
- 4 oz Crumbled Feta Cheese

### Dressing Ingredients

- 1/4 Cup Red Wine Vinegar
- 1 Teaspoon Whole Grain Mustard
- 1 teaspoon Honey
- 1 Garlic Clove, finely minced
- 1/4 teaspoon Oregano
- 1/4 Cup Extra-Virgin Olive Oil
- Salt and Pepper To Taste

### Dressing Directions

In a small bowl, whisk together the red wine vinegar, mustard, honey, garlic, and oregano.

Slowly drizzle in the olive oil while you continue to whisk the mixture. Season with salt and pepper to taste.

### Salad Directions

Bring water to a boil in a medium-sized saucepan. Add the couscous and a pinch of salt. Turn the heat down to low and cover the pot. Simmer for 8-10 minutes, or until the couscous has absorbed most of the water. Remove the pot from the heat and allow the couscous to rest with the lid on for 5 minutes. Fluff with a fork.

Transfer the couscous to a large bowl. Fold in the remaining salad ingredients.

Drizzle the dressing over the salad and gently stir to combine. Cover the bowl and place in the refrigerator to chill.

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## Banana Scallops

### Ingredients

- 1 banana, sliced 1" chunks
- 1 Tablespoon Honey
- Cinnamon
- Coconut Oil

### Directions

Lightly drizzle oil in a skillet over medium heat.

Arrange banana slices in pan and cook for 1-2 minutes on each side.

Meanwhile, whisk together honey and 1 tablespoon of water.

Remove pan from heat and pour honey mixture over banana.

Allow to cool and sprinkle with cinnamon.