



# GRILLED SALMON TACOS WITH AVOCADO AND YELLOW PEPPERS

By: Simply Creative Chef Rob Scott

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## INGREDIENTS:

¼ cup extra-virgin olive oil, plus additional for brushing  
1 tablespoon lime juice plus lime wedges, for garnish  
2 teaspoons ground cumin  
1 teaspoon garlic powder  
1 teaspoon coarse salt, plus additional for sprinkling  
4 6-ounce skinless salmon filets

1 red bell pepper, cut into thin strips  
1 yellow bell pepper, cut into thin strips  
1 large red onion, peeled and cut into ½ inch slices  
8 taco size flour tortillas  
½ cup crumbled queso fresco  
1 avocado, cubed  
Torn fresh cilantro, for garnish

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## YIELDS 8 TACOS

## DIRECTIONS:

- Preheat a grill for cooking at medium-high heat
- Whisk together the extra-virgin olive oil, lime juice, cumin, garlic powder, and salt in a small mixing bowl
- Brush the marinade of both sides of the salmon filets and set aside
- Place the sliced peppers and red onion in a bowl with olive oil and sprinkle with a pinch of salt
- Place peppers and onions on a grill, stirring occasionally, until you get good grill marks all over and the veggies have softened, about 10-15 minutes

# GRILLED SALMON TACOS WITH AVOCADO AND YELLOW PEPPERS

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### DIRECTIONS:

- Grill the salmon until nicely browned on both sides and opaque in the middle, about 4 minutes per side
  - Remove the salmon from the grill and transfer to a plate then flake gently
  - Place the tortillas on the grill for a few seconds per side, letting them char
  - Stuff each tortilla with a mix of peppers, onions, and flaked salmon
  - Top with crumbled queso fresco, cubed avocado, cilantro, and a final spritz of lime juice
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# SPRING CAKE WITH CRUMB TOPPING AND LEMON GLAZE

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## INGREDIENTS:

### For the cake:

- 8 tablespoons unsalted butter, softened to room temperature
- 1 cup granulated sugar
- 1 large egg
- 2 teaspoons lemon zest
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice, fresh squeezed
- 1 ½ cups all-purpose flour
- ¾ teaspoon baking powder
- ¾ teaspoon salt
- ½ cup sour cream

### For the crumb topping:

- 4 tablespoons unsalted butter, cold and diced small
- ½ cup all-purpose flour
- ½ cup granulated sugar
- 2 teaspoon lemon zest

### For the lemon glaze:

- 1 ½ cups powdered sugar
- ½ teaspoon vanilla extract
- 2-3 tablespoons lemon juice, fresh squeezed

**YIELDS 12 SLICES**

## DIRECTIONS:

### For the cake:

- Preheat the oven to 350 degrees F
- Spray a 9 inch loaf pan with baking spray and set aside
- In the bowl of a stand mixer with the paddle attachment or in a large bowl with a hand mixer, cream the butter and sugar – start on low speed until incorporated then set to medium speed and mix for 2-3 minutes until light and fluff (the mixture will be a light color)
- Add in the egg, lemon zest, vanilla, and lemon juice and stir until combined – scrape down the sides as needed.

# SPRING CAKE WITH CRUMB TOPPING AND LEMON GLAZE

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- In a small bowl, whisk together the flour, baking powder, and salt
- Add half of the flour mixture to the bowl and stir to combine
- Add in half of the sour cream and stir to combine
- Repeat with the remaining flour and then the sour cream
- Scrape down the sides and then mix again for about 15 seconds so everything is combined
- Pour into the prepared loaf pan and spread out the top evenly

### **For the crumb topping:**

- Place all of the crumb topping ingredients into a medium sized bowl
- Using your fingers, roll the butter with the other ingredients through your fingertips over and over until the mixture resembles wet sand with some larger pieces running through it
- Pour this over the cake batter, making sure to use all of the topping
- Bake for 60-70 minutes until a toothpick inserted into the center comes out clean
- Let cool in the pan for 5 minutes, then remove the loaf from the pan and cool completely on a wire rack

### **For the glaze:**

- Place all of the glaze ingredients into a small bowl and whisk to combine
  - Drizzle over the whole cake or slice the cake and drizzle the glaze over the slices
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# RUSTIC CHICKEN PICCATA MEATBALL

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## INGREDIENTS:

### Meatballs:

- ¼ cup grated parmesan
- 4 cloves minced garlic
- 1 tablespoon lemon zest
- ¾ cup panko breadcrumbs
- 1 large egg
- 1/3 cup chopped parsley, plus more
- 1 ¼ pounds ground chicken (or turkey)
- 1 teaspoon salt
- ½ teaspoon pepper

### Sauce:

- 4 tablespoons cold butter, cubed
- 3 cloves minced garlic
- 1 tablespoon all-purpose flour
- 1 ½ cups low sodium chicken broth
- ¼ cup capers
- ¼ cup fresh lemon juice

**YIELDS 6-7 SERVINGS**

## DIRECTIONS:

- **Meatballs:** in a medium bowl, using a fork, mix together all the ingredients except the ground chicken
- When the ingredients are combined, add the ground chicken and mix until just combined – be sure you don't overwork the meat
- Roll into meatballs 1 ½ tablespoons each – makes approximately 20-22 meatballs
- Heat a large skillet over medium-high heat and drizzle in a little oil
- Add the meatballs to the skillet but do not overcrowd - cook in batches if they do not fit
- Sear the meatballs for 4-5 minutes, flipping to brown all sides evenly

# RUSTIC CHICKEN PICCATA MEATBALL

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- Remove meatballs to a plate (they will finish cooking in the sauce later)
- **Sauce:** add 1 tablespoon of butter to the skillet along with the garlic and cook for 30 seconds or until fragrant
- Add the flour and whisk
- Once the flour cooks for 30 seconds, slowly drizzle in the chicken broth with one hand while you continue to whisk with the other hand
- Add the capers and lemon juice and allow the sauce to gain a simmer
- Add the meatballs and reduce the heat to medium and let thicken, about 5-7 minutes
- Reduce the heat to low, add the remaining 3 tablespoons of butter and allow them to slowly melt into the sauce as you stir – the butter will help thicken the sauce further
- Serve with additional chopped parsley on top, if desired