

PEJU

NAPA VALLEY

Recipes by Chef Nic

GRILLED JERK SWORDFISH

*Mixed greens & watermelon salad,
strawberry salsa*

Serves 2

PAIR WITH

Calmère Estate Winery
2020 Rosé of Pinot Noir, Carneros

INGREDIENTS FOR STRAWBERRY SALSA

1/2 cup small diced strawberries
1 tsp finely minded red onion
3 - 4 leaves finely chopped mint
Juice of 1 lime

METHOD

Dice strawberries into small pieces and place into a small bowl.

Finely mince red onion and finely chop mint. Add both to the small bowl.

Juice 1 lime into bowl and gently mix until well coated. Reserve until needed.

INGREDIENTS FOR WATERMELON SALAD

1 small watermelon (8 watermelon cubes / salad)
4 handfuls of mixed greens
2 tbsp extra virgin olive oil
Juice from 1 lime
sea salt & pepper (*to taste*)

METHOD

Cube watermelon and set aside 8 pieces per salad.

Place greens into a large bowl.

Add olive oil, lime juice, salt and pepper to the bowl and gently mix with hands until well incorporated. Reserve until needed.

INGREDIENTS FOR SWORDFISH

2 swordfish fillets (6 oz each)
2 tsp PEJU Jerk spice (1 tsp / fillet)
1 tbsp olive oil
Sea salt (*to taste*)

METHOD

Lightly coat each fillet with olive oil. Lightly dust each fillet with PEJU Jerk spice and sea salt.

Heat coals or gas grill to medium high heat.

Place fish on grill and cook one side for 5 - 6 minutes. Flip and cook second side for another 5-6 minutes. Remove from heat and begin plating.

PLATING THE DISH

Divide greens onto 2 plates and place in the center of each plate.

Arrange watermelon cubes around mixed greens.

Place swordfish on bed of mixed greens and spoon strawberry salsa on top of swordfish. Enjoy!