

Resort Recipes

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SPICY SHRIMP CEVICHE



INGREDIENTS

- 1 lb. shrimp
- ½ red onion, chopped
- 1 Tbsp. scotch bonnet pepper, chopped
- 1 medium tomato, chopped
- ¼ cup cilantro
- ¼ cup cucumber, chopped
- 2 limes, juiced
- 1 lemon, juiced
- 1 Tbsp. soy sauce
- 1 tsp. rice wine vinegar
- 1 Tbsp. olive oil
- 1 tsp. smoked paprika
- Salt & Pepper, to taste

DIRECTIONS

Fill half of a medium saucepan with water and add lemon juice and soy sauce. Cover and let it come to a boil.

Meanwhile, chop the tomato, scotch bonnet pepper, red onion, cilantro, and cucumber. Once chopped, combine in a medium sized bowl.

Add shrimp to the boiling water and allow it to cook until shrimp is pink in color. Once fully cooked, drain the water and run cold water over the shrimp.

Once the shrimp has cooled, place on a cutting board and chop into small pieces. Add shrimp to the medium bowl with the vegetables and dress with lime juice, rice wine vinegar, and olive oil. Season to taste with smoked paprika, salt and pepper.

Allow to marinate for 5 minutes before serving.

CITRUS SKIRT STEAK WITH KALE GINGER CHIMICHURRI



INGREDIENTS

Skirt Steak

- 9 oz piece of skirt steak (serves 2)
- 1 orange, juiced
- 1 lemon, juiced
- 1½ Tbsp. minced garlic
- 1 Tbsp. olive oil
- Salt & Pepper

Pineapple Salsa

- ¼ onion, chopped
- 2 Tbsp. chopped pineapple
- Sprig of cilantro, chopped
- 1 tsp. olive oil
- Salt & Pepper, to taste

Kale Ginger Chimichurri

- ¼ onion, chopped
- ½ Tbsp. garlic, minced
- ½ tsp. scotch bonnet pepper or pepper of your choice
- 1 cup kale, roughly chopped
- ½ cup cilantro leaves
- ¼ cup parsley leaves
- 2 Tbsp. oregano
- 1 Tbsp. fresh ginger, peeled and chopped
- Salt & Pepper, to taste

DIRECTIONS

Rinse skirt steak with water and vinegar in a medium bowl. Drain and add the lemon, orange juice, minced garlic, olive oil, and salt and pepper; mix well.

While the steak is marinating, place the onion, garlic, scotch bonnet pepper, kale, cilantro, parsley, oregano, ginger, and salt and pepper in a blender and blend until thoroughly combined, but a little chunky. Depending on your spice tolerance, you can use more or less than ½ tsp. of pepper; the recommended ½ tsp. will make it fairly spicy!

To make the pineapple salsa, mix your onion, pineapple, cilantro, olive oil, and salt and pepper in a bowl.

Heat a frying pan and add olive oil just to coat the bottom. Once hot, add the steak, laying it away from you to minimize oil spillage and burns.

Sear steak for 4 minutes on both sides or until you reach your desired temperature. Let the steak rest for 5 minutes before serving.



COCONUT PANNA COTTA WITH PASSION FRUIT JELLY

INGREDIENTS

- 1 8 oz. can coconut milk
- 2 tsp. gelatin, powdered
- 1 cup heavy cream
- ¼ cup water
- ½ cup granulated sugar
- Pinch of salt
- 2 tsp. vanilla extract
- 2 fresh mangos, chopped

DIRECTIONS

Fill a shallow bowl with ¼ cup water and sprinkle with gelatin. Allow to sit until gelatin softens, about 2-3 minutes. Gelatin should no longer be powder and should now look like mush.

While the gelatin blooms, prepare two ramekins or stemless wine glasses. If using ramekins, lightly oil them so the panna cotta will release. This is not necessary if you are using wine glasses.

Add coconut milk, cream, sugar, vanilla, and a pinch of salt to a small saucepan and heat over medium heat until hot. Add the softened gelatin mixture and stir until the gelatin has completely dissolved.

Strain the panna cotta if desired and add to prepared ramekins or stemless wine glasses. Cover with plastic wrap and allow panna cotta to set in fridge for a minimum of 4 hours.

Prior to serving, chop your fresh mango and add to top of panna cotta. Enjoy!



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