Moroccan Marinade

1 bunch cilantro
4 sprigs fresh mint
2 tablespoons olive oil
1 garlic clove
1 teaspoon brown sugar
1 teaspoon salt
Zest from 1 lime
½ teaspoon cumin
½ teaspoon crushed red pepper
1 lb chicken tenders, flank steak or pork tenderloin

Pulse all of the ingredients in a food processor until the cilantro is completely minced and all ingredients are well combined. Place the meat and marinade in a gallon sized Ziploc bag. Massage the bag, mixing it around until the meat is completely covered with the marinade. Chill for at least 2 hours or overnight.

Grill and serve on your favorite salad.

Chipotle Salad

DRESSING
⅔ cup Sour Cream
1 tablespoon chipotle chili, canned in adobo sauce, minced
1 teaspoon cumin
¼ teaspoon salt
Juice from 1 lime (plus more to taste)
Chipotle Tapatio hot sauce to taste

- To make. Place all ingredients in a medium sized bowl and blend until combined. Add more lime juice, hot sauce or salt to taste.

SALAD
1 head of romaine lettuce
½ of a small red cabbage, shredded
½ of a bunch of cilantro, chopped
1 pint cherry tomatoes, halved
1 avocado, peeled and sliced
4-5 radishes, thinly sliced
½ of an english cucumber, sliced
¼ of a small red onion thinly sliced
1 (15-ounce) can black beans, rinsed and drained

ADD ONS
- fire roasted corn
- tortilla chips
- cotija cheese

Serve with marinated and grilled Moroccan Chicken, Steak or Pork Tenderloin!

Thai Peanut Sauce Salad

DRESSING
1/4 cup peanut butter
1 tablespoon sriracha, or hot sauce
2 limes, juiced (about 1/4 cup of juice)
1 teaspoon soy sauce
1 teaspoon fish sauce (optional)
1 tablespoon of Water to thin it out, if needed

SALAD
1 head romaine lettuce
½ of a small red cabbage, shredded
½ bunch of cilantro
2 large carrots, shredded or grated
1/3 bunch scallions, chopped
1 (15-ounce) can of garbanzo beans, drained

ADD ONS
- peanuts, chopped

Serve with marinated and grilled Moroccan Chicken, Beef or Pork Tenderloin.