

# WARM LOBSTER TACO WITH YELLOW SALSA AND JICAMA SALAD

BY LEXUS CULINARY MASTER DEAN FEARING

GUESTS WHO ENJOY A LITTLE BIT OF CASUAL ELEGANCE WILL LOVE THE COMBINATION OF RICH LOBSTER PAIRED WITH A SIMPLE FLOUR TORTILLA AND BRIGHT SALSA

## INGREDIENTS

- 3, 1-pound Lobsters, Cooked and Meat Removed from Shell
- 1 tablespoon Olive Oil
- 1 cup Spinach Leaves, Cut into Fine Julienne
- 1 cup Grated Jalapeño Jack Cheese
- 6, 6-inch Fresh Flour Tortillas, Warm
- ¼ cup Cotija Cheese, Grated
- 6 sprigs Cilantro
- Salt to Taste

## DIRECTIONS

1. Preheat oven to 300 degrees F.
2. Cut lobster meat into medium-sized dices.
3. Heat oil in a medium sauté pan over medium heat. Add lobster, season with salt and sauté until just heated through, about 1 minute. Add spinach and wilt in pan, about 30 seconds. Remove pan from heat and stir in cheese until melted and creamy, about 1 minute.
4. Spoon equal portions of mixture into the center of each warm tortilla. Roll tortillas into a cylinder shape and place each one on a warm serving plate.
5. Surround the taco with yellow tomato salsa, top the taco with the jicama/carrot salad, garnish with cotija cheese and cilantro sprigs. Yellow tomato salsa and jicama salad recipes to follow.

## YELLOW TOMATO SALSA

### INGREDIENTS

- 2 pounds Yellow Tomatoes, Cored and Chopped
- 1 tablespoon Maple Syrup (only use if tomatoes are not sweet enough)
- 2 Small Shallots, Minced
- 1 cup Cucumber, Peeled, Seeded and Chopped
- ½ cup Yellow Bell Pepper, Chopped
- 1 Jalapeño, Minced
- Lime Juice to Taste
- Salt to Taste

### DIRECTIONS

1. In a meat grinder, using the small die, add the first six ingredients and grind into a mixing bowl.
2. Season mixture with lime juice and salt, add maple syrup, if needed, to balance flavor and sweeten slightly.

### NOTE

Do not make ahead. Mixture must be fresh.

## JICAMA/CARROT SALAD

### INGREDIENTS

- 1 Small Jicama, Peeled and Cut into Fine Julienne Strips
- 1 Small Red Bell Pepper, Membranes Removed, Cut into Fine Julienne Strips
- 1 Small Yellow Bell Pepper, Membranes Removed, Cut into Fine Julienne Strips
- 1 Small Zucchini (only part that has green skin attached), Cut into Fine Julienne Strips
- 1 Small Carrot, Peeled and Cut into Fine Julienne Strips
- 1 cup Green Cabbage, Vein Removed, Fine Julienne
- ¼ cup Smoked Pecans
- 4 tablespoon Extra Virgin Olive Oil
- 2 tablespoon Lime Juice
- 2 teaspoon Cumin Powder, Toasted
- Salt to Taste
- Cayenne Pepper to Taste

### DIRECTIONS

1. Combine vegetables, nuts, oil, lime juice, maple syrup, cumin, salt and cayenne pepper to taste.
2. Toss to mix well.

## ABOUT THE CHEF

Chef Dean Fearing is a renowned master of elevated Southwestern cuisine. Since its opening, his storied Dallas restaurant, Fearing's Restaurant, has been named Restaurant of the Year and Table of the Year by *Esquire* magazine and was nominated for Best New Restaurant by The James Beard Foundation. Chef Fearing is a Dallas icon and represents the quality and spirit of Lexus in the area.