

CHEF EXCLUSIVE



GRILLED HALIBUT WITH BLACK BEAN PUREE, POBLANO RICE, TORTILLA STRIPS AND TAMARIND GLAZE

My inspiration for this dish was formed when I tried a tamarind glazed salmon taco. How to recreate this dish with more flavors I love? The grill mark adds another smokey depth to the sweet and tacky tamarind glaze. The black bean puree is super velvety and adds a hint of cumin flavor. The rice is inspired by my mother's chile relleno arroz.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

GRILLED HALIBUT WITH BLACK BEAN PUREE, POBLANO RICE, TORTILLA STRIPS AND TAMARIND GLAZE

INGREDIENTS

Halibut

- 36 ounces fresh halibut
- 1 teaspoon salt
- 1 teaspoon oil

Tamarind Glaze

- 6 ounces tamarind pulp
- 1/2 cup agave nectar
- 1 dried chile guajillo, seeded
- 1/2 cup water

Black Beans

- 1 tablespoon oil
- 1/2 cup yellow onion
- 1 tablespoon salt
- 1 tablespoon cumin
- 1 pint black beans
- Water

Rice

- 1 tablespoon oil
- 3 cups long-grain rice
- 1/2 cup onion, minced
- 1 cup poblano pepper, diced
- 3 cups water
- 1/2 cup Monterrey cheese

Tortillas

- 3 corn tortillas
- 1 teaspoon chile powder
- Zest of 1 lime

DIRECTIONS

Halibut

Rub the halibut with the salt and oil and set aside for grilling.

Tamarind Glaze

In a pot, steep the pulp, agave and chile in the water until it reaches the desired consistency. Reserve warm for glazing.

Black Beans

In a saucepot, heat the oil. Add the diced onion, salt and cumin, and cook until translucent. Add the cooked beans and add water to cover. Bring to a simmer; let simmer for 10 minutes. Transfer to a Vitamix and blend until smooth. Reserve warm until service.

Rice

In a sauteuse, heat the oil and toast the rice, onion and poblano together. Add 3 cups of water, bring to a simmer, cover and simmer for 25 minutes. Fluff the rice with the cheese and reserve for service.

Tortillas

Chiffonade the tortillas and deep-fry until crispy. Alternatively, bake in the oven until dry. Toss with the chile powder and lime zest. Serve immediately

