



## ALPHA OMEGA

### Grilled Caprese Steak with Corn, Zucchini & Fusilli Salad

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Yield: Serves 4

#### *Grilled Caprese Steak*

##### Ingredients:

3 cloves garlic, minced  
2 tbsp. honey  
2 tbsp. extra-virgin olive oil  
1 tbsp. dried thyme  
1 tbsp. dried oregano  
4 (6-oz.) filet mignon, or 4 8oz. pieces of sirloin  
2 beefsteak tomatoes, sliced  
Kosher salt  
4 slices whole milk mozzarella  
4oz. shaved parmesan  
3/4 c. balsamic vinegar  
Fresh basil leaves, for serving



##### Method:

- In a small bowl, whisk together balsamic vinegar, garlic, honey, olive oil, dried thyme, and dried oregano.
- Pour over steak and let marinate for 20 minutes.
- Season tomatoes with salt and pepper.
- Grill steak 4 to 5 minutes per side, then top with mozzarella and tomatoes and cover grill until cheese is melted, about 2 minutes.
- Top with basil, parmesan & a few twists of fresh cracked black pepper

#### *Corn, Zucchini & Fusilli Salad*

##### Ingredients:

3 ears of corn, shucked.  
1-pound small zucchini or summer squash, halved lengthwise  
1/4 cup extra-virgin olive oil  
Kosher salt  
Pepper  
1/2-pound fusilli  
1/4 cup mayonnaise  
3 tablespoons fresh lime juice  
1 tablespoon minced shallot  
1/2 teaspoon guajillo or ancho chile powder  
1 1/2 cups coarsely chopped cilantro  
2 ounces fresh goat's cheese, frozen



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### *Corn, Zucchini & Fusilli Salad*

#### Method:

- Light a grill or heat a grill pan to medium high heat.
- In a large bowl, toss the corn and zucchini with 1 tablespoon of olive oil and season with salt and pepper.
- Grill over moderate heat until charred and crisp-tender, about 10 minutes for the zucchini and 15 minutes for the corn. Transfer to a cutting board and let cool. Cut the kernels off the corncobs and coarsely chop the zucchini. Transfer to a large bowl.
- Meanwhile, in a large saucepan of salted boiling water, cook the fusilli until al dente. Drain and rinse under cold water to cool. Drain well and spread the fusilli out on a baking sheet; pat dry with paper towels.
- In a large bowl, whisk the mayonnaise with the remaining 3 tablespoons of olive oil and the lime juice, shallot, chile powder and 1/2 cup of the cilantro, season with salt and pepper.
- Add the fusilli, corn, zucchini and the remaining chopped cilantro and mix well. Transfer to a platter.
- Using a vegetable peeler, shave the frozen goat cheese over the top and serve.

*Enjoy!*