Grilled Southwest Caesar
with Alaska Surimi Seafood & Corn Jumble

Prep time: 20 minutes    Cook time: 5 minutes    Makes 4 servings

Dressing:
1/3 cup high-quality prepared Caesar dressing
3 Tablespoons fresh lime juice
2 teaspoons hot sauce

Jumble:
2 ears fresh corn, shucked
Olive oil for drizzling
Kosher salt & cracked black pepper, to taste
1 large tomato, diced
1/4 cup chopped fresh cilantro
1 package (8 oz.) Alaska Surimi Seafood (Imitation Crab)
1 large head romaine lettuce, trimmed and cut lengthwise into quarters

Garnish:
1/2 cup crumbled queso fresco
Lime wedges
Cilantro sprigs

Preheat grill to high. Combine Caesar dressing, lime juice and hot sauce. Refrigerate until needed.

Drizzle corn with olive oil and season with salt and pepper. Grill until lightly charred, then remove from grill. When cool enough to handle, cut corn from cob. When completely cool, mix corn with tomato, cilantro, Alaska Surimi Seafood and half of the dressing.

Drizzle romaine very lightly with olive oil and season lightly with salt and pepper. Lay romaine wedges on grill, cut side down, and grill quickly for about 30-seconds. Turn romaine and grill remaining cut side for another 30-seconds. The goal is to lightly “grill” the lettuce without cooking it.

Remove grilled romaine to a platter or individual plates. Drizzle romaine with the remaining dressing; divide jumble mixture among the salads. Sprinkle salads with queso fresco and garnish with lime wedges and cilantro sprigs. Serve immediately.

Nutrients per serving: 339 calories, total fat 19g, saturated fat 3g, 50% calories from fat, 36mg cholesterol, 17g protein, 29g carbohydrate, 6g fiber, 593mg sodium, 172mg calcium and 490mg omega-3 fatty acids.