

Estd. 1976

# NAPA CELLARS

## GRILLED SWORDFISH SALAD WITH THAI SPICES

Pair with Napa Cellars Sauvignon Blanc

This salad paints a lovely picture at the table, and the bright, beautiful flavors complement the refreshing Napa Cellars Sauvignon Blanc.

Serves 4

### INGREDIENTS:

4 fresh swordfish steaks (about 1½ lbs.)  
Salt  
2 teaspoons Thai green curry paste, divided  
¼ teaspoon salt  
1 cup whole milk Greek yogurt  
2 Tablespoons dry white wine  
1 Tablespoon vegetable oil  
2 teaspoons fresh basil, thinly sliced  
1 medium size ripe avocado, peeled and sliced  
¼ small shallot, peeled and very thinly sliced  
¼ cup roasted salted peanuts, coarsely chopped  
1 lime, cut in 8 wedges  
1 large ripe nectarine  
1 small bunch watercress, washed and stems removed

### INSTRUCTIONS:

In a small bowl, combine 1 teaspoon of the curry paste, ¼ teaspoon salt and yogurt; cover and refrigerate at least 1 hour (may also be done the night before serving). In a second very small bowl, stir together the remaining 1 teaspoon green curry paste together with the white wine and vegetable oil. Prepare a medium-hot barbecue fire. Brush curry mixture over both sides of swordfish and season with salt. Grill fish over medium heat, turning over once, till barely cooked through.

Lay out 4 dinner size plates and make a small nest of watercress in the center of each (just slightly larger than fish pieces). Lay fish in center of watercress. Garnish swordfish with several avocado slices, a few sliced shallots, and the sliced basil. Slice the nectarine very thinly and lay several slices in a star pattern around the fish, along with 2 small wedges of lime. Sprinkle chopped peanuts between the nectarine slices. Pass the sauce on the side.

FOUR DECADES IN THE NAPA VALLEY

NAPACELLARS.COM