

February 2022

# Newsletter

MIAMI INTERNATIONAL BOAT SHOW 2022

Largest boat and yacht event in the world!



## AQUANIMITY

Introducing Aquanimity! Aquanimity will be at the Miami International Boat Show on February 16th - 20th, 2022. This vessel is a 48 foot, Dufour Catamaran with five bedrooms and five baths, it is the best fly ridge in her class! This boat is available to charter out of St. Thomas,

USVI in the heart of the Caribbean. It is the perfect boat to ensure an unforgettable experience with a top class crew, captained by Kelsey Dyer and cheffed by Simon Sjogren. Come join us on Aquanimity for a trip of a lifetime! Sun, Sand, Sails and “Sea” you soon!

## BOOK A TRIP

Don't wait to get your trip booked for the holidays! We're currently at 50% capacity for our Christmas and New Years charters and we historically fill up by May. Don't wait, please join us for an incredible experience!

## RECIPE

Prep Time: 10 mins | Cook Time: 20 mins

Total Time: 30 mins | Servings: 4 | Calories: 272

### Ingredients:

#### Basil Orzo

- 1 cup dry orzo pasta
- 1 T salted butter
- 1/4 cup fresh basil, chopped, plus more for serving

#### Lemon Feta and Chickpeas

- 1 (8oz) block feta cheese, patted dry, and lived into 1/4 inch slices
- 3 T cornstarch
- 2 T plus 1/4 cup extra virgin olive oil
- 2 (16 ounce) cans chickpeas drained and patted dry
- 3 cloves sliced garlic and 1 clove grated garlic
- 1/2 t smoked paprika
- 1 pinch crushed red pepper flakes
- kosher salt
- 2 zucchini or yellow summer squash, thinly sliced (or one of each)
- 2 T fresh thyme (or 2 t dried thyme)
- zest and juice of 1 lemon
- 1 T raw sesame seed
- 1 cup plain Greek yogurt
- 1/2 cup mixed tender herbs, such as mint, dill and or cilantro



### Instructions:

1. Cook the orzo according to package direction, until al dente. Drain and toss with the butter, basil and a pinch of salt.
2. Meanwhile, make the feta. Add the cornstarch to a shallow bowl. Add the feta slices and toss to coat all sides. Heat a large sided skillet over medium haet. Add 2 tablespoons oil. Arrange the feta in a single layer and cook until golden brown, about 1 min. per side. Remove the feta from the skillet to a plate.
3. To the skillet, add the remaining1/4 cup oil, chickpeas, 3 cloves sliced garlic, paprika, and a pinch of red pepper and salt. Cook, stirring occasionally until the chickpeas are crisping, about 5 min. Add the zucchini, thyme, lemon zest, and sesame seeds. Cook another 5 mins., until zucchini is crisped on the edges. Remove from heat.
4. In a small bowl, stir together the yogurt, lemon juice, 1 clove grated garlic, and a pinch of salt.
5. To serve, spread the yogurt in the bottom of a shallow bowl. Add the orzo, , zucchini and chickpeas, crispy feta over the top. Serve topped with fresh herbs.

Enjoy!!!

