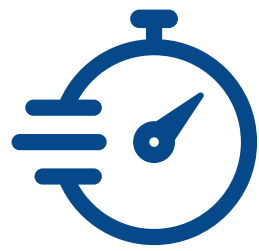


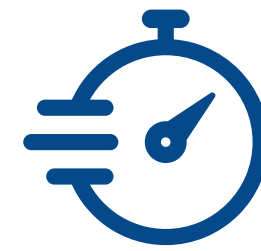
SALMON TACOS WITH FRESH TOMATO, LIME & CHILE SALSA



SERVINGS
2



PREP TIME
15 MINS



COOKING TIME
NONE

INGREDIENTS

- 4 taco shells or small tortillas
- 1 x 3.9 oz (110g) can salmon, drained
- 1 red onion
- 2 limes, zest and juice
- 1 fresh red chile, finely chopped
- 4 tomatoes
- 2 tbsp olive oil
- 1 bunch fresh cilantro, roughly chopped
- Salt and freshly ground black pepper

TO SERVE

- 2 tbsp sour cream
- 1 lime, cut into wedges

TOP TIP

Leave the salsa to stand for 5-10 minutes before serving. This gives the lime, chile and red onion time to mingle and creates a much brighter, punchier flavor. Keep the salmon in fairly large flakes rather than mixing it into the salsa. It will look better and give the tacos more texture.

DIRECTIONS

1. Finely chop the red onion and place in a mixing bowl with the zest and juice of the 2 limes.
2. Add the finely chopped chile.
3. Cut the tomatoes into quarters and remove the seeds. Dice the flesh into small cubes and add to the bowl.
4. Pour over the olive oil, add the chopped cilantro and season with a little salt and freshly ground black pepper. Stir everything together to make a fresh salsa.
5. When you are ready to serve, spoon a little sour cream into each taco.
6. Break the drained canned salmon into chunky flakes and divide between the tacos.
7. Spoon over plenty of the tomato, lime and chile salsa.
8. Finish with an extra squeeze of fresh lime and serve immediately with lime wedges alongside.

