



Salmon Tacos

Flaky salmon, crisp slaw and a creamy lime sauce — a fresh and flavorful twist on taco night.



SERVES
4



PREP TIME
15 MIN



COOK TIME
10 MIN



FRESH &
DELICIOUS

Ingredients

1 lb	salmon fillet (skin on or off)
8	small tortillas (corn or flour)
2 cups	shredded cabbage or coleslaw mix
1	avocado, sliced or mashed
¼ cup	plain Greek yogurt
2 tbsp	fresh lime juice
1 tbsp	chopped fresh cilantro (plus more for garnish)
½ tsp	garlic powder
½ tsp	ground cumin
½ tsp	salt
¼ tsp	black pepper
Optional	hot sauce
Optional	crumbled cotija or feta cheese

Directions

1

In a small bowl, mix Greek yogurt, lime juice, garlic powder, cumin, salt and pepper to make the sauce.

2

Season the salmon with a little salt, pepper and cumin.

3

Cook the salmon in a skillet over medium heat for 4–5 minutes per side, or until cooked through. Let cool slightly, then flake with a fork.

4

Warm the tortillas in a dry skillet or microwave.

5

Assemble tacos with slaw, flaked salmon, avocado and a drizzle of lime sauce.

6

Top with fresh cilantro, crumbled cheese and hot sauce, if desired. Serve immediately and enjoy!

