

Salmon Tacos

Ingredients

1 lb salmon, skinned and cut into 3-4 pieces ½ juicy lime + wedges for serving
1 Tbsp olive oil 8 corn tortillas
1½ tsp paprika toppings: cilantro leaves
1½ tsp cumin diced jicama
½ tsp chipotle chile pepper Avocado Crema (see recipe)
½ tsp fine sea salt Cilantro Pesto (see recipe)

Directions

Preheat oven to 400 degrees. Coat a baking dish with baking spray. Add salmon, skinned side down; drizzle with olive oil. Combine rub ingredients, paprika through salt, then spread evenly over fish. Roast for about 15 minutes, or until cook through. Top fish with lime juice then break into bit-size pieces. Serve fish in heated tortillas garnished with toppings, along with an extra wedge of lime.

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