
















Fiesta Salmon Tacos

with Pineapple Salsa and Elotes-Inspired Corn

Gourmet Tacos 35 Minutes



-  Salmon Fillets, skin-on
250 g | 500 g
-  Flour Tortillas
6 | 12
-  Corn on the Cob
2 | 4
-  Iceberg Lettuce Head
½ | 1
-  Red Onion
1 | 2
-  Mini Cucumber
1 | 2
-  Pineapple
190 g | 380 g
-  Green Onion
2 | 4
-  Sour Cream
1 | 2
-  Feta Cheese, crumbled
¼ cup | ½ cup
-  Chipotle Sauce
2 tbsp | 4 tbsp
-  White Wine Vinegar
2 tbsp | 4 tbsp
-  Mexican Seasoning
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities 56 g | 113 g
2 person | 4 person

1



Prep

- Before starting, preheat the broiler to high. Wash and dry all produce.

- Cut **pineapple** into ¼-inch pieces.
- Thinly slice **cucumber**.
- Peel, then cut **red onion** into ¼-inch pieces.
- Thinly slice **green onions**.
- Remove and discard outer layer of **iceberg lettuce**. Cut in half, then cut out stem. Thinly slice one half (use all for 4 ppl).

2



Make pineapple salsa and crema

- Add **pineapple, cucumber, half the green onions, half the vinegar** and ½ **tsp** (1 **tsp**) **sugar** to a medium bowl. Season with **salt** and **pepper**. Stir to combine.
- Add **sour cream, remaining vinegar** and ¼ **tsp** (½ **tsp**) **sugar** to small bowl. Season with **salt** and **pepper**. Stir to combine.

3



Prep corn and char veggies

- Husk **corn**.
- Halve **cobs** crosswise. Place **cut-side of cobs** down on the cutting board. Moving the knife along **cob** in a downward motion, shave **corn kernels** off.
- Add **corn, red onions, half the Mexican Seasoning** and **1 tbsp** (2 **tbsp**) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Broil in the **middle** of the oven, stirring halfway, until cooked through and lightly charred, 5-6 min.

4



Cook salmon

- Meanwhile, heat a large non-stick pan over medium heat.
- While pan heats, pat **salmon** dry with paper towels, then sprinkle with **remaining Mexican Seasoning**. Season with **salt** and **pepper**.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **salmon**. Pan-fry until lightly charred and cooked through, 3-4 min per side.**
- When **salmon** is done, remove and discard salmon skin. Using 2 forks, break **salmon** up into large chunks.

5



Warm tortillas

- Meanwhile, wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm tortillas.)

6



Finish and serve

- Arrange **tortillas** on a clean surface. Spread **chipotle sauce** onto **tortillas**. Top with **iceberg lettuce, salmon** and **pineapple salsa**.
- Drizzle **half the crema** over top.
- Divide **tacos** and **corn** between plates. Top **corn** with **feta, remaining crema** and **remaining green onions**.

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.