



Cali-Inspired Salmon Tacos

with Mango-Pepper Salsa

Gourmet Tacos 25 Minutes



Salmon Fillets, skin-on
250 g | 500 g



Flour Tortillas
6 | 12



Mango
1 | 2



Sweet Bell Pepper
1 | 2



Cilantro
7 g | 14 g



Lime
1 | 2



Crispy Shallots
28 g | 56 g



Chipotle Sauce
2 tbsp | 4 tbsp



Spring Mix
56 g | 113 g



Guacamole
3 tbsp | 6 tbsp



Feta Cheese, crumbled
1/4 cup | 1/2 cup



Enchilada Spice Blend
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.

Pantry items | Oil, salt, pepper, sugar

Cooking utensils | Aluminum foil, baking sheet, measuring spoons, medium bowl, paper towels, parchment paper, small bowl, zester

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1



Prep and cook salmon

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Pat **salmon** dry with paper towels. Arrange **salmon**, skin-side down, on a parchment-lined baking sheet.
- Drizzle **2 tsp** (4 tsp) **oil** over top. Sprinkle over **Enchilada Spice Blend**, then season with **salt** and **pepper**.
- Roast in the **middle** of the oven until cooked through, 8-12 min.**

2



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch pieces.
- Peel, pit, then cut **mango** into ½-inch pieces.
- Roughly chop **cilantro**.
- Zest, then juice **lime**.

3



Heat tortillas

- Meanwhile wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas.)

4



Make guacamole

- Add **lime zest**, **guacamole** and **half the lime juice** into a small bowl. Season with **salt** and stir to combine.

5



Make salsa and assemble

- Add **remaining lime juice**, **mango**, **peppers**, **cilantro**, **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**. Stir to combine. Set aside.
- Gently remove the skin on the **salmon**, if desired, then discard.
- Cut **salmon** into six equal pieces.
- Divide **half the spring mix** between **tacos**. Top with **salmon**, then drizzle over **chipotle sauce**.
- Dollop over **guacamole**.
- Divide **half the mango salsa** between **tacos**.

6



Finish and serve

- Sprinkle **half the crispy shallots** over **tacos**.
- Add **remaining spring mix** to the bowl with **remaining salsa**, then toss to combine. Season with **salt** and **pepper**, to taste.
- Divide **tacos** and **salad** between plates.
- Sprinkle **remaining crispy shallots** over **salad**.

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