



Southwestern Salmon Tacos












with Mango Salsa

Top-Rated Special 30 Minutes

Customized Protein + Add ↻ Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



-  Salmon Fillets, skin-on
250 g | 500 g
-  Flour Tortillas, 6-inch
6 | 12
-  Southwest Spice Blend
1 tbsp | 2 tbsp
-  Lime
1 | 2
-  Red Mango
1 | 2
-  Radish
3 | 6
-  Feta Cheese, crumbled
¼ cup | ½ cup
-  Green Cabbage, shredded
56 g | 113 g
-  Cilantro
7 g | 14 g
-  Sour Cream
3 tbsp | 6 tbsp
-  Tomato
1 | 2

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 | Sugar, oil, salt, pepper

Cooking utensils | Medium bowl, zester, measuring spoons, large bowl, large non-stick pan, paper towels

Measurements
within steps

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

1



Prep

- Before starting, wash and dry all produce.

- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Peel, pit, then cut **mango** into ¼-inch pieces.
- Cut **tomato** into ¼-inch pieces.
- Halve **radishes**, then cut into ¼-inch half-moons.
- Roughly chop **cilantro**.
- Pat **salmon** dry with paper towels, then season with **Southwest Spice Blend** and **salt**.

2



Make mango salsa

- Add **tomatoes, mango, cilantro, lime zest, 1 tbsp** (2 tbsp) **lime juice, 1 tbsp** (2 tbsp) **oil** and ½ **tsp** (1 tsp) **sugar** to a medium bowl.
- Season with **salt** and **pepper**, then stir to combine.

3



Cook salmon

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 3-5 min per side.**
- When **salmon** is done, remove and discard skin. Using 2 forks, break **salmon** up into large flakes.

4



Dress slaw

- Meanwhile, add **cabbage, feta** and **remaining lime juice** to a large bowl.
- Season with **salt**, then stir to combine. Season with **pepper**.

5



Warm tortillas

- Wrap **tortillas** in paper towels.
- Microwave until warm and flexible, 1 min.

6



Finish and serve

- Divide **tortillas** between plates. Top with **slaw, salmon, mango salsa** and **radishes**.
- Dollop **sour cream** over top.
- Squeeze a **lime wedge** over top, if desired.

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



Issue with your meal? Scan the QR code to share your feedback.