



Blackened Salmon Tacos

Serves 4 / 26 mins



INGREDIENTS

For Your Tacos

8 Casa Mendosa™ 100% Corn Small Tortillas
2 cups romaine lettuce shredded
1/4 cup chopped red onion

2 tbsp. chopped cilantro
1 lime cut into wedges
1/2 cup fresh or store-bought guacamole

For Your Salmon

4 fillets skin-on salmon (6 ounces each)
1 tsp. chipotle chili powder
1 tsp. ancho chili powder

1 tsp. paprika
1 tsp. kosher salt

DIRECTIONS

Prep Time **20 min** | Cook Time **6 min** | Ready in **26 min**

- Arrange the salmon on a plate or cutting board.
- In a small bowl, combine all your dry ingredients for the salmon and generously cover each salmon fillet with the spice rub on the flesh side only.
- Heat oil in a large cast-iron over medium heat.
- When the oil is hot, add the salmon flesh side down. Cook for about 3 minutes then flip over and cook another 3 minutes until skin is crispy and the salmon flakes easily with a fork.



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- Transfer the cooked salmon to a plate and use a fork to break the salmon into large chunks.
- Char the tortillas on a gas stovetop or grill, then fill each tortilla with salmon, lettuce, red onion, cilantro, and guacamole.
- Serve with a lime wedge.

CASA MENDOSA™ PRODUCTS AVAILABLE AT:

MARITIMES



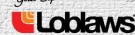
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