
Salmon Tacos & Coleslaw

Total time: 35 min Yield: 4 Servings

Ingredients

2 green apple
2 large radishes
1/2 medium sized red cabbage
1 lime
1 Tbsp olive oil
1 tsp fish sauce (or substitute with soy sauce)
1/2 cup chopped cilantro
12 pieces fresh salmon (14 oz. pieces; skinless and boneless)
taco shells
chopped avocado or chili pepper (optional)
hot sauce (optional)
2 tsp cumin
1 tsp chili powder
1 tsp garlic salt
1/2 tsp smoked paprika
1/2 tsp black pepper

Prep Time: 35 min Total Time: 35 min

Instructions

Begin creating the slaw by peeling the apple and shredding into very thin pieces. Place apple pieces into a large bowl along with cleaned and shredded radishes and red cabbage. Squeeze the lime into the bowl, and add the olive oil and fish sauce. Add in chopped cilantro, toss the slaw all together then set aside. The next step is to blend all seasoning ingredients (cumin, chili powder, garlic salt, smoked paprika, black pepper) into a bowl together. Cut salmon into small strips about 1/2" thick. Toss salmon into seasoning until both sides are lightly coated. Sear the salmon in a sauté pan with olive oil on high heat for 1 minute covered on each side (or until cooked). Follow the instructions for your purchased taco shells and heat them up in the oven for a few minutes before serving. Add your favorite hot sauce to taste. (Optional – garnish with chopped avocado and/or chili pepper)

Recipe brought to you by:

Chef Ryan Covert

Source:

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