

Salmon Tacos with Pineapple Avocado Salsa



INGREDIENTS

Salmon

- ½ tsp. salt
- 1 tsp. brown sugar
- 1¼ tsp. chili powder
- ½ tsp. paprika
- ½ tsp. cumin
- ½ tsp. onion powder
- ½ tsp. garlic powder
- 1½ lb. salmon, cut into filets
- 2 Tbsp. extra-virgin olive oil

Cabbage slaw

- 2 cups shredded purple cabbage
- 2 Tbsp. lime juice
- ½ tsp. salt
- 2 Tbsp. Greek yogurt

Salsa

- 1½ cups finely diced pineapple
- ½ avocado, cubed
- 1-2 jalapenos, diced
- ⅓ cup chopped cilantro
- 1 Tbsp. lime juice

For serving

- Chipotle aioli
- Corn tortillas

INSTRUCTIONS

In a small bowl, mix salt, sugar, and spices for salmon. Rub into salmon until well coated.

In a large skillet, heat olive oil over medium heat. Add salmon, skin side down, and cook until golden brown and crisp, about 5 minutes. Flip and cook an additional 4-5 minutes until salmon feels firm.

Remove salmon from pan and place on plate. Use a fork to flake it into medium-sized pieces.

In a small bowl, combine all ingredients for cabbage slaw and mix well.

In another small bowl, combine all ingredients for pineapple salsa.

Assemble tacos with slaw as the base, salmon in the middle, and top with salsa and chipotle aioli. Makes 4 servings.

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