

Roasted Salmon Tacos



A simple weeknight dinner, these tacos combine succulent roast salmon with a cabbage-cucumber slaw and creamy avocado.

INGREDIENTS

For the slaw

$\frac{3}{4}$ lb(s) green cabbage, cored and finely shredded
 $\frac{1}{2}$ seedless cucumber, unpeeled, halved lengthwise, seeds removed and very thinly sliced
 $\frac{1}{4}$ cup good white wine vinegar
3 tbsp minced fresh dill
Kosher salt and freshly ground black pepper

For the salmon

Olive oil, for greasing the pan
 $1\frac{3}{4}$ lb(s) center-cut fresh salmon fillet, skin removed
2 tsp chipotle Chile powder
1 tsp grated lime zest
Kosher salt and freshly ground black pepper
3 tbsp freshly squeezed lime juice, divided
12 (6") corn tortillas
4 ripe Hass avocados, seeded and peeled
 $\frac{3}{4}$ tsp Sriracha

DIRECTIONS

Step 1

At least an hour before you plan to serve the tacos, toss the cabbage, cucumber, vinegar, dill, 1 teaspoon salt, and 1/2 teaspoon black pepper together in a large bowl. Cover and refrigerate, allowing the cabbage to marinate.

Step 2

When ready to serve, preheat the oven to 425°F. Brush a baking dish with olive oil and place the salmon in it. Mix the chile powder, lime zest, and 1 1/2 teaspoons salt in a small bowl. Brush the salmon with 1 tablespoon of the lime juice and sprinkle with the chipotle seasoning mixture. Roast for 12 to 15 minutes, depending on the thickness of the fish, until the salmon is just cooked through.

Step 3

Wrap the tortillas in 2 foil packets and place them in the oven with the salmon. Roughly mash the avocados with the remaining 2 tablespoons of lime juice, the Sriracha, 1 teaspoon salt, and 1/4 teaspoon black pepper.

Step 4

To serve, lay 2 warm tortillas on each of 6 plates. Place a dollop of the avocado mixture on one side of each tortilla, then some large chunks of salmon, and finally, some of the slaw. Fold the tortillas in half over the filling (they will be messy!) and serve warm.