



Salmon Tacos with Jalapeño Cream

Let's begin by gathering our ingredients for Salmon Tacos with Jalapeño Cream:

Ingredients:

For the Salmon Tacos:

1 teaspoon chili powder
¾ teaspoon cumin
½ teaspoon onion powder
1 teaspoon paprika
¾ teaspoon salt
¾ teaspoon pepper
1-½ pound fresh salmon
2 tablespoons olive oil
8 whole tortillas, 6-inch size
avocados and salsa

For the Cream:

1 cup sour cream
4 tablespoons lime juice
1 whole jalapeño, diced
3 tablespoons cilantro, chopped

Combine 1 teaspoon chili powder, ¾ teaspoon cumin, ½ teaspoon onion powder, 1 teaspoon paprika, ¾ teaspoon salt and pepper in a small bowl.

Cut salmon into 1-inch cubes. Rub spice mixture over salmon. Cook salmon in olive oil in a preheated skillet. Continue to cook salmon until no longer pink, about 4 minutes per side.

While salmon cooks, combine 1 cup sour cream, 4 tablespoons lime juice, 1 chopped jalapeño, 3 tablespoons cilantro and salt to taste in a bowl.

To serve, warm tortillas according to package directions. Then place salmon in a warmed tortilla and top with jalapeno cream. Serve with avocados and salsa if desired.

Plate to serve and enjoy!

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