



Grilled Salmon Tacos with Avocado Salsa

Let's begin by gathering our ingredients for Grilled Salmon Tacos with Avocado Salsa:

Salmon

- 1 salmon fillet
- 1 tbsp olive oil
- 1 tbsp fresh lime juice
- 1 tsp chili powder
- 3/4 tsp ground cumin
- 3/4 tsp onion powder
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/2 tsp freshly ground black pepper

Avocado Salsa

- 2 medium avocados
- 1/3 cup small diced red onion
- 3 tbsp chopped cilantro
- 1 jalapeno
- 1 clove garlic, minced
- 2 tbsp fresh lime juice
- 1 tbsp olive oil
- Salt and freshly ground black pepper

For serving

- tortillas
- thinly sliced red cabbage
- 1/2 cup crumbled goat cheese

Preheat a gas grill over medium-high heat. In a mixing bowl whisk together olive oil, lime juice, chili powder, cumin, onion powder, paprika, salt and freshly ground black pepper. Skin salmon, then cut salmon into small portions to cover with more spice. Evenly rub mixture over both sides of salmon. Brush grill lightly with oil, place salmon on grill and cook, rotating once halfway through cooking, until cooked through, about 3 minutes per side, depending on thickness.

In a mixing bowl gently toss together diced avocado, red onion, cilantro, jalapeño, garlic, lime juice, and olive oil while seasoning with salt and pepper to taste.

Break cooked salmon into small portions and layer over center of tacos, add cabbage, avocado salsa and goat cheese. Then plate to serve. Enjoy!