SALMON TACOS

Ingredients *Yield: 13–14 servings*

Reorder No.	Description	Amount
Market Item	Fresh Salmon Fillet, cut into 1½″ strips	2 lbs.
860430	Trade East® Smoked Paprika	1¼ tsp.
224839	Trade East Garlic Powder	1½ tsp.
108308	GFS® Salt	1¼ tsp.
273945	Trade East Ground Cumin	½ tsp.
565903	Trade East Dried Cilantro	½ tsp.
516856	Trade East Cracked Black Pepper	½ tsp.
147481	Nonfat Plain Greek Yogurt	¾ cup
Market Item	Chipotle Pepper	1
570095	Limes	2
Market Item	Purple Cabbage, thinly sliced	3 cups
673652	Cilantro	½ cup
Market Item	Avocado, sliced	2–3
728341	Gran Sazon® 6″ Corn Tortillas	16–20

Preparation Instructions

Salmon Tacos

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. In a small bowl add 1 tsp. of smoked paprika, 1 tsp. of garlic powder, 1 tsp. of salt, ground cumin, dry cilantro, and ½ tsp. of cracked pepper. Stir to mix. Pat salmon dry and rub spice mixture onto all sides of the fish. Set aside. Heat grill to medium high heat. Spray grill grates with cooking spray or rub down with olive oil. Add fish to grill and grill for 2–3 minutes per side. *CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds.* Remove from grill and let side. Add tortillas to grill and grill 1 minute per side to warm up and remove. To assemble tacos, add one strip of grilled fish to corn tortilla, top with thinly sliced purple cabbage, sliced avocado and a drizzle of chipotle lime crema. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.* Garnish with fresh lime wedges to squeeze on top and fresh cilantro

Chipotle Lime Crema

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. In a food processor add, greek yogurt, ½ tsp. of garlic powder, chipotle pepper, ¼ tsp. of smoked paprika, ¼ tsp. of salt, and juice of one lime. Refrigerate until needed. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*