



GRILLED SALMON SOFT TACOS

Recipe provided by CountryCleaver.com

INGREDIENTS

4 – 4oz. sockeye salmon fillets, cut in long strips
2 Tbsp salmon Rub seasoning
1 cup cilantro
1 cup green cabbage, shredded
1 cup purple cabbage, shredded
1 whole carrot, shredded
¼ cup canola-based mayonnaise
¼ cup HEB Green Sauce (or Salsa Verde)
5 dashes of Tabasco chipotle sauce
4 soft tortillas

INSTRUCTIONS

1. Heat grill over medium heat. Lay aluminum foil over the grill and spray with non-stick cooking spray. When grill is hot, lay salmon fillets over the foil and sprinkle with salmon rub seasoning. Cover and allow to grill until cooked through. Check to ensure they are not over done. About 7-8 minutes on medium heat.
2. Distribute shredded cabbage, carrots, and cilantro into the soft tacos shells. Set aside.
3. In small bowl whisk together mayo, green sauce (or salsa verde), and Tabasco sauce. Set aside.
4. Once salmon is done, remove from grill and allow to rest for 5 minutes, tented with foil. Place salmon into tortillas with vegetables. Drizzle green sauce aioli over the top. Devour warm.

WE RECOMMEND USING:
Copper River Sockeye
ALTERNATIVE:
Prince William Sound or
other wild Alaska salmon

