

# DINNERLY



## Low-Cal Grilled Salmon Tacos

with Chipotle-Lime Mayo & Shredded Lettuce

This version of the recipe is customized with salmon.



under 20min



2 Servings

#### WHAT WE SEND

- 1 romaine heart
- 1 lime
- 10 oz pkg salmon fillets <sup>4</sup>
- ¼ oz chipotle chili powder
- 6 (6-inch) corn tortillas

#### WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- neutral oil
- mayonnaise <sup>3</sup>

#### TOOLS

- grill or grill pan
- microplane or grater

#### COOKING TIP

No grill? No problem! Toast the tortillas in a medium skillet over medium-high heat, about 30 seconds per side. Then heat 1 Tbsp oil in same skillet and cook tilapia as instructed in step 4.

#### ALLERGENS

Egg (3), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 730kcal, Fat 46g, Carbs 45g, Protein 35g

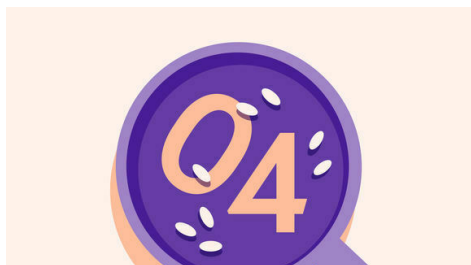


#### 1. Prep ingredients

Preheat grill to medium-high, if using.

Thinly slice **lettuce** crosswise into ⅛-inch ribbons, discarding stem. Finely grate ½ **teaspoon lime zest** into a small bowl, then cut lime into wedges.

Pat **salmon** dry.



#### 4. Grill salmon

Working in batches if necessary, add **salmon** to grill in a single layer. Cook until golden-brown and flakes easily, 2–3 minutes per side (see cooking tip!). Transfer to a plate.



#### 2. Make chipotle mayo

To bowl with **lime zest**, stir in ¼ cup **mayonnaise**, **chipotle chili powder** (use less depending on heat preference), ½ **teaspoon each of vinegar and water**, and ¼ **teaspoon salt** until combined.

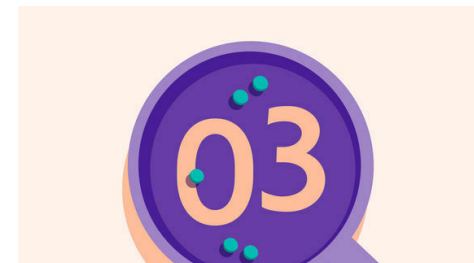
Season **salmon** all over with **salt** and **pepper**. Set aside **half of the chipotle mayo** for serving; brush remainder in thin layers on both sides of tilapia.



#### 5. Finish & serve

Break **salmon** into large pieces with a fork.

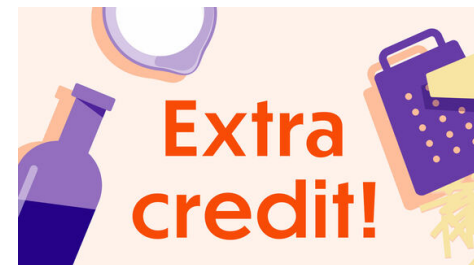
Divide **salmon** among **tortillas** and top with **lettuce and reserved chipotle mayo**. Serve **lime wedges** alongside for squeezing over top. Enjoy!



#### 3. Grill tortillas

Preheat grill pan to medium-high, if using. Brush grill grates with **oil**.

Working in batches if necessary, add **tortillas** to grill or grill pan and toast until lightly browned and warmed through, 30 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm (see cooking tip!).



#### 6. Dress the lettuce!

Dress the shredded lettuce with olive oil and lime juice to bump up the flavor.