



Salmon Fajitas

with Peppers, Onions & Tangy Slaw



20-30min



2 Servings

Winner, winner—fajitas for dinner! Coming together in one skillet and in under 30 minutes, salmon fajitas are a weeknight-dinner game changer. Onions and green bell peppers are sautéed until tender and lightly charred; salmon is seasoned with chorizo chili spices and quickly pan-seared. All that's left to do is to pile them into warm tortillas with a creamy cabbage and lime slaw. A win-win situation, indeed.

What we send

- 1 medium yellow onion
- 1 green bell pepper
- 10 oz salmon fillets ⁴
- ¼ oz chorizo chili spice blend
- 1 lime
- 2 oz sour cream ⁷
- 1 bag shredded cabbage blend (use 4 cups)
- 6 (6-inch) flour tortillas (use 4) ¹

What you need

- sugar
- kosher salt & ground pepper
- olive oil

Tools

- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 44g, Carbs 60g, Proteins 40g



1. Prep ingredients

Halve and thinly slice **all of the onion**. Halve **pepper**, remove stem and seeds, then thinly slice.



2. Prep salmon

Pat **salmon** dry, then season flesh sides only with **2-2½ teaspoons chorizo chili spice** (depending on heat preference).



3. Prep crema & slaw

Squeeze **1 tablespoon lime juice** into a medium bowl. Cut any remaining lime into wedges. Whisk in **all of the sour cream** and **1 teaspoon water**. Spoon **half of the crema** into a small bowl; reserve for step 6. To remaining crema, add **½ teaspoon each of sugar and salt** and **a few grinds of pepper**. Add **4 cups cabbage**; toss to combine. Let sit, tossing occasionally, until step 6.



4. Sauté veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and **onions**; season with **salt** and **pepper**. Cover and cook, stirring occasionally, until veggies are lightly charred in spots and softened, about 8 minutes. Transfer to a plate and cover to keep warm. Wipe out skillet.



5. Cook salmon


Heat **1 tablespoon oil** in same skillet over medium until shimmering. Add **salmon**, skin side down, pressing firmly in place for 10 seconds with a spatula. Continue to cook, occasionally pressing gently on fillets, until skin is browned and very crisp, 3-6 minutes. Flip salmon and continue to cook until flesh is lightly browned and salmon is cooked through, about 1 minute. Transfer to plates.



6. Heat tortillas & serve

One at a time, toast **4 tortillas** (save rest for own use) directly over a gas flame until lightly charred and just pliable, 5-10 seconds per side. Wrap in a clean kitchen towel to keep warm. Serve **salmon** and **veggies** with **tortillas, tangy slaw**, and **reserved crema** for assembling **fajitas** at the table. Serve **any lime wedges** for squeezing over. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**