



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 pkg salmon fillets ⁴
- ¼ oz chorizo chili spice blend
- 1 lime
- 2 (1 oz) sour cream ⁷
- 14 oz 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

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)

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