



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 ¹
- ¼ oz chorizo chili spice blend
- 1 lime
- 2 (1 oz) sour cream ²
- 14 oz shredded cabbage blend (use 4 cups)
- 6 (6-inch) flour tortillas (use 4) ^{3,4}

What you need

- sugar
- kosher salt & ground pepper
- olive oil

Tools

- medium nonstick skillet

Allergens

Fish (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 44g, Carbs 60g,
Protein 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!