

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 ⁴
- 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 ³

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.