

# DINNERLY



## Tex-Mex Salmon Tacos with Tomato Salsa & Lime Crema



ca. 20min



2 Servings

Bring the warm coastal vibes to your plate—no matter where you are—with these fresh and flavorful fish tacos. Tex-Mex spices season tender salmon filets before we quickly sear them in a hot skillet. The filets nestle onto toasted corn tortillas and we top them off with a zesty lime crema and savory marinated fresh tomatoes. We've got you covered!

## WHAT WE SEND

- 2 plum tomatoes
- 1 lime
- 6 (6-inch) corn tortillas
- 10 oz pkg salmon filets<sup>1</sup>
- ¼ oz Tex-Mex spice blend
- 1 oz sour cream<sup>2</sup>
- ¼ oz granulated garlic

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- sugar

## TOOLS

- box grater or microplane
- medium nonstick skillet

## COOKING TIP

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## ALLERGENS

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

## NUTRITION PER SERVING

Calories 650kcal, Fat 38g, Carbs 45g, Protein 35g



### 1. Prep ingredients

Cut **tomatoes** into ½-inch pieces. Zest **half of the lime** then cut into wedges. Lightly brush **tortillas** with **oil**.

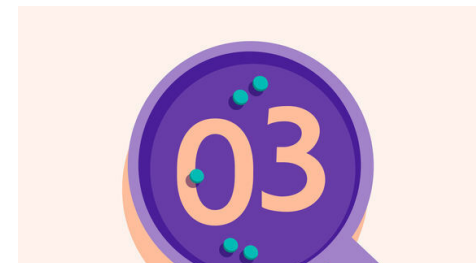
Pat **salmon** dry and evenly season with **Tex-Mex spice** and **salt**.



### 2. Make toppings

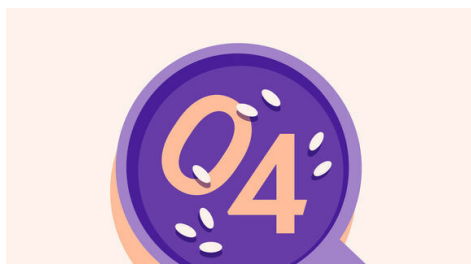
In a small bowl, whisk to combine **sour cream**, **lime zest**, and **1½ teaspoons water**; season to taste with **salt** and **pepper**.

In a separate medium bowl, combine **tomatoes**, **¼-½ teaspoon granulated garlic** (depending on taste preference), **1 tablespoon oil**, **1 teaspoon vinegar**, and a pinch each of **salt** and **sugar**.



### 3. Heat tortillas

Heat a medium nonstick skillet over medium-high. Add **1-2 tortillas** at a time and cook until warm and lightly golden, about 30 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm.



### 4. SALMON VARIATION

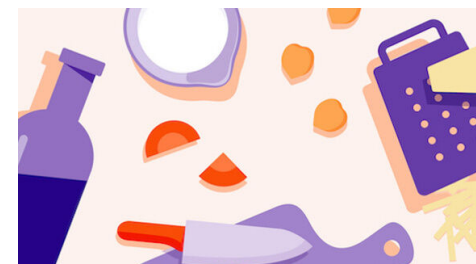
Heat **1 tablespoon oil** in same skillet still over medium-high. Add **salmon**, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more.

Divide **salmon** between **tortillas** and top with **tomato salsa** and **lime crema**. Serve **lime wedges** alongside. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!