

DINNERLY



Grilled Salmon Tacos with Chipotle-Lime Mayo & Shredded Lettuce

 under 20min  2 Servings

Taco Tuesday is about to get an upgrade. All you have to do is stir together a tangy chipotle-lime mayo, brush it over salmon filets, and throw them on the grill. Top off your tacos with some shredded lettuce and a squeeze of lime juice, and you've got a low-calorie meal you'll want to recreate every Tuesday (and Wednesday, and Thursday, maybe Friday too...). We've got you covered!

WHAT WE SEND

- 1 romaine heart
- 1 lime
- 8 oz pkg salmon filets ²
- 2 oz mayonnaise ^{1,3}
- 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

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 salmon as instructed in step 4.

ALLERGENS

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

NUTRITION PER SERVING

Calories 660kcal, Fat 42g, Carbs 44g, Protein 30g



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. SALMON VARIATION

Add **salmon** to grill, skin-side up, over medium heat. Cover and cook until lightly charred and medium, about 3 minutes per side (or longer for desired doneness). Transfer to a plate (see cooking tip!).



2. Make chipotle mayo

To bowl with **lime zest**, stir in **mayonnaise**, **chipotle chili powder** (use less depending on heat preference), ½ **teaspoon each of vinegar and water**, and ¼ **teaspoon salt** until combined.

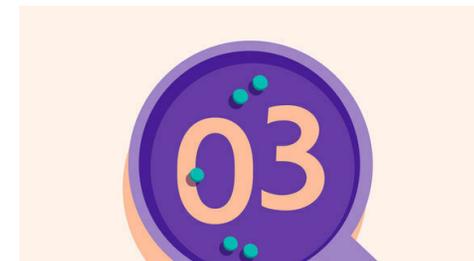
Season **salmon** all over with **salt** and **pepper**. Set aside **half of the chipotle mayo** for serving; brush remainder in thin layers on both sides of salmon.



5. Finish & serve

Break **salmon** into large pieces with a fork; discard skin if desired.

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 or grill pan to medium, 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.