

Blackened Salmon Tacos

Tacos should be had in every meal of the day - breakfast, lunch, second lunch, and dinner - end your day with these fresh soft tacos - and pretty healthy to boot! Feel free to dollop on some cooling Greek yogurt, sour cream, or homemade Red Enchilada Sauce!

- 1 lbs Salmon fillets
- ¼ cup Chipotle Infused Olive Oil
- 1 tsp cumin seeds
- 1 tsp sea salt
- 1 tsp brown sugar
- 2 tsp Santorini Oregano White Balsamic
- 8 small flour or corn tortillas

Mango Slaw

- 3 large radishes
- 2 stalks of kale
- 1 Alfoos mango
- 1 small bunch cilantro
- 2 Tbsp Lime Infused Olive Oil
- 1 Tbsp Chipotle Infused Olive Oil
- 1 tsp sea salt
- Pickled red onions to garnish

In a dry skillet, place over high heat to warm. Add the cumin and toast until fragrant, about 20 seconds. Remove from heat and grind finely in a mortar and pestle. Add salt, brown sugar and 1 Tbsp of the chipotle olive oil into the mortar and mix to form a paste. Rub the spice mixture into the salmon. Place the skillet over high heat and preheat. Add the remaining olive oil and sear salmon on a non-stick pan for 2 minutes per side, then remove from heat. The flesh should be pale pink and cooked through, but not dry.

Wrap tortillas in a clean kitchen towel and warm in a microwave for 1 minute to soften.

To make the slaw, thinly slice the radishes, kale, and mango. Roughly chop the cilantro, reserving a few sprigs as garnish. Add the radishes, kale, mango, and cilantro to a medium-sized mixing bowl and drizzle with the olive oils and salt. Massage the oil into the salad until the kale is glossy.

Assemble tacos with slaw on the bottom of the tortilla, followed by pieces of seared salmon, more torn fresh cilantro, and several slices of Pickled Red Onions and serve warm.