

Salmon Tacos with Cilantro Lime Dressing

7 ingredients · 20 minutes · 2 servings



Directions

1. Preheat the oven to 400°F (205°C) and line a baking sheet with parchment paper.
2. Coat the salmon in oil and season with taco seasoning. Place the salmon on the baking sheet and cook in the oven for 12 to 14 minutes, or until cooked through.
3. Meanwhile, combine the corn, cabbage, and half of the cilantro lime dressing in a bowl.
4. Divide the salmon and corn mixture evenly among the warmed tortillas. Top with the remaining dressing and enjoy!

Notes

Leftovers

Best enjoyed fresh. Refrigerate the ingredients in separate airtight containers for up to three days and assemble just before serving.

Serving Size

One serving is equal to two tacos.

More Flavor

Add cilantro, jalapeño, and/or salsa.

No Cilantro Lime Dressing

Use green goddess dressing or your favorite dressing of choice instead.

Ingredients

- 283 grams** Salmon Fillet
- 1 1/2 tsps** Extra Virgin Olive Oil
- 1 tbsp** Taco Seasoning
- 1/2 cup** Corn (cooked)
- 1 cup** Purple Cabbage (thinly sliced)
- 1/4 cup** Cilantro Lime Dressing (divided)
- 4** Corn Tortilla (small, warmed)

Nutrition

Amount per serving

Calories	600	Monounsaturated	5g
Fat	32g	Carbs	43g
Saturated	4g	Fiber	5g
Trans	0g	Sugar	4g
Polyunsaturated	2g	Protein	36g