

Grilled Salmon Taco's with Avocado Salsa

1 tbsp lime juice

1 tsp chili powder

¾ tsp cumin

¾ tsp onion powder

½ tsp smoked paprika

½ tsp ground coriander

½ tsp salt and pepper

2 pieces wild caught salmon

Combine ingredients and rub salmon, let marinate for 15-30mins

Grill or bake until salmon is fully cooked to your liking

Garnish with

¼ head red cabbage, thin sliced

2 corn on the cob, roasted

Queso cheese crumbles

Avocado Salsa

2 avocados chopped

1/3 cup diced red onion

1 clove garlic chopped

2 tbsp fresh lime juice

1 tsp olive oil

Salt and pepper to taste

Tortilla Shells

2 cups masa flour

½ cups warm water

Combine and roll out to required size, grill or skillet the shells and cook on both sides until light brown

