

SALMON TACOS WITH PINEAPPLE SALSA

Preparation: **20** minutes | Cooking: **20** minutes | Servings: **4**

INGREDIENTS

8 corn/flour tortillas
1 pound salmon fillet
1 (9-ounce) package
coleslaw mix
1 lime, juiced
 $\frac{3}{4}$ cup pineapple salsa
(purchased or
homemade)
1 $\frac{1}{2}$ tablespoons olive oil
1 teaspoon chili powder
 $\frac{3}{4}$ teaspoon salt
Cilantro and hot sauce
(optional)



INSTRUCTIONS

Preheat broiler to high. Line a baking sheet with foil. Lay salmon on the foil, skin-side down. Broil, rotating the pan from front to back once, until the salmon is starting to brown and is cooked through. Sprinkle salmon with chili powder and $\frac{1}{4}$ teaspoon salt. Drizzle with 1 teaspoon oil and brush salmon. Return to broiler for about 1-2 minutes for the spices to brown. Toss coleslaw mix with lime juice, 1 tablespoon oil and $\frac{1}{2}$ teaspoon salt. Flake the salmon, discarding skin. Divide salmon among tortillas and top with salsa. Serve with the coleslaw and garnish with cilantro and hot sauce, if desired.