

GRILLED SALMON TACOS WITH AVOCADO AND YELLOW PEPPERS

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 8 tacos

¼ cup extra-virgin olive oil, plus additional for brushing
1 tablespoon lime juice plus lime wedges, for garnish
2 teaspoons ground cumin
1 teaspoon garlic powder
1 teaspoon coarse salt, plus additional for sprinkling
4 6-ounce skinless salmon filets
1 red bell pepper, cut into thin strips
1 yellow bell pepper, cut into thin strips
1 large red onion, peeled and cut into ½ inch slices
8 taco size flour tortillas
½ cup crumbled queso fresco
1 avocado, cubed
Torn fresh cilantro, for garnish

Directions:

- Preheat a grill for cooking at medium-high heat
- Whisk together the extra-virgin olive oil, lime juice, cumin, garlic powder, and salt in a small mixing bowl
- Brush the marinade of both sides of the salmon filets and set aside
- Place the sliced peppers and red onion in a bowl with olive oil and sprinkle with a pinch of salt
- Place peppers and onions on a grill, stirring occasionally, until you get good grill marks all over and the veggies have softened, about 10-15 minutes
- Grill the salmon until nicely browned on both sides and opaque in the middle, about 4 minutes per side
- Remove the salmon from the grill and transfer to a plate then flake gently
- Place the tortillas on the grill for a few seconds per side, letting them char
- Stuff each tortilla with a mix of peppers, onions, and flaked salmon
- Top with crumbled queso fresco, cubed avocado, cilantro, and a final spritz of lime juice