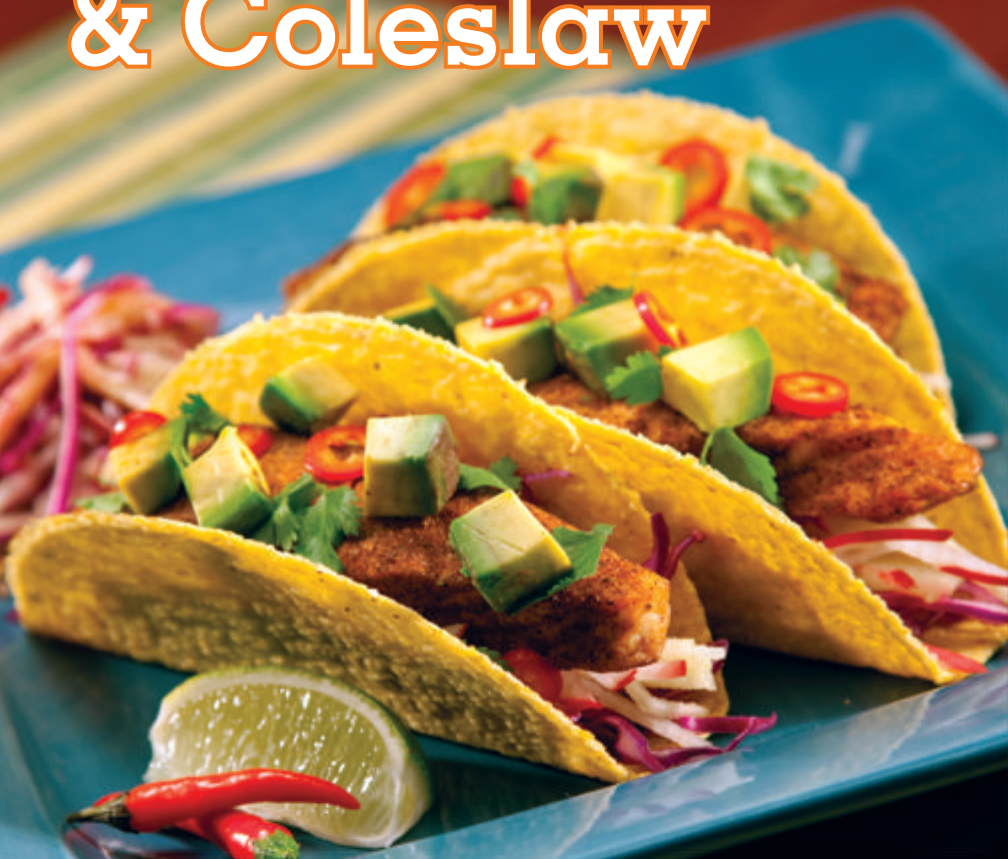


Salmon Tacos & Coleslaw



Ingredients *(See featured products on specified page numbers)*

- | | |
|--|--|
| 1 green apple | Taco shells |
| 2 large radishes | <i>Optional:</i> chopped avocado & chili pepper |
| ½ a medium-sized red cabbage | <i>Optional:</i> Hot sauce pg.33 |
| 1 lime | |
| 1 tablespoon olive oil pg.17,18 | <i>Seasoning for Salmon:</i> |
| 1 teaspoon fish sauce pg.42 | 2 teaspoons of cumin |
| (or substitute with soy sauce) pg.44 | 1 teaspoon chili powder pg.15 |
| ½ cup chopped cilantro | 1 teaspoon garlic salt pg.15 |
| 12-14 oz. fresh salmon filet pg.49 | ½ teaspoon smoked paprika |
| (skinless and boneless) | ¼ teaspoon black pepper pg.16 |

Directions *(Makes 4-6 servings)*

Begin creating the slaw by peeling the apple and shredding it into very thin pieces. Place apple pieces into a large bowl along with cleaned and shredded radishes and red cabbage. Squeeze the lime into the bowl, and add the olive oil and fish sauce. Add in chopped cilantro, toss the slaw all together, and set aside. The next step is to blend all seasoning ingredients into a bowl together. Cut salmon into small strips about ½ inch thick. Toss salmon into seasoning until both sides are lightly coated. Sear the salmon in a sauté pan with olive oil on high heat for 1 minute covered on each side (or until cooked). Follow the instructions for your purchased taco shells and heat them up in the oven for a few minutes before serving. Add your favorite hot sauce to taste. (Optional – garnish with chopped avocado and/or chili pepper.)

Total time: 35 minutes

For a copy of this recipe and more information on Ryan Covert, please visit www.ktasuperstores.com

