

# Salmon Tacos with Super Slaw

**SERVES** Serves 6

## WHY THIS RECIPE WORKS

Since we were forgoing the frying, we opted for wild salmon, which is richer than the more typically used cod or other white fish. A flavorful spice rub gave the fillets a nice crust without the need for frying batter. For a slaw that would stand up to the salmon, we wondered if we could incorporate nutrient-rich dark leafy greens, and collards proved just the ticket. When thinly sliced, they required no precooking. Combined with crunchy radishes, cooling jícama, red onion, cilantro, and lime, they perfectly complemented the fish. For our crema, in lieu of sour cream, we processed avocado with lime juice, yogurt, and cilantro.



## INGREDIENTS

- ¼ teaspoon grated lime zest plus 2 tablespoons juice
- Salt and pepper
- 4 ounces collard greens, stemmed and sliced thin (2 cups)
- 4 ounces jícama, peeled and cut into 2-inch-long matchsticks
- 4 radishes, trimmed and cut into 1-inch-long matchsticks

## BEFORE YOU BEGIN

- Skin-on salmon fillets hold together better during cooking, and the skin helps keep the fish moist. If your salmon is less than 1 inch thick, start checking for doneness early. If using farmed salmon, cook until thickest part of fillet registers 125 degrees. You can substitute 2 cups thinly sliced purple cabbage for the collards if desired.

## INSTRUCTIONS

- 1** Whisk lime zest and juice, and ¼ teaspoon salt together in large bowl. Add collards, jícama, radishes, onion, and cilantro and toss to combine.

- ½ small red onion, halved and sliced thin
- ¼ cup fresh cilantro leaves
- 1½ teaspoons chili powder
- 4 (4- to 6-ounce) skin-on wild-caught salmon fillets, 1 inch thick
- 1 tablespoon expeller-pressed canola oil
- 12 (6-inch) corn tortillas, warmed
- Hot sauce
- 1 recipe [Avocado Crema](#)

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**2** Combine chili powder, ¾ teaspoon salt, and ¼ teaspoon pepper in small bowl. Pat salmon dry with paper towels and sprinkle evenly with spice mixture. Heat oil in 12-inch nonstick skillet over medium- high heat until shimmering. Cook salmon, skin side up, until well browned, 3 to 5 minutes. Flip and continue to cook until salmon is still translucent when checked with tip of paring knife and registers 120 degrees (for medium-rare), 3 to 5 minutes. Transfer salmon to plate and let cool slightly, about 2 minutes. Using 2 forks, flake fish into 2-inch pieces, discarding skin.

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**3** Divide fish, collard slaw, and avocado crema evenly among tortillas, and drizzle with hot sauce to taste. Serve.