

CHIPOTLE LIME SALMON TACOS WITH TOSTITOS® TOPPERS™ AVOCADO LIME FLAVORED SAUCE

These baked chipotle lime salmon tacos are loaded with flavor in every bite. Topped with Tostitos Toppers zesty avocado lime flavored sauce and fresh mango and jalapeños, these tacos will be on repeat as an easy dinner option the whole family will love.

Serves 4

INGREDIENTS

- 1 pound salmon
- 1 tablespoon olive oil
- 1 teaspoon lime zest
- 1 1/2 tablespoons brown sugar
- 3/4 teaspoon chipotle chili powder
- 3/4 teaspoon cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

MANGO AVOCADO SALAD

- 1 mango, diced
- 1 avocado, diced
- 1 red bell pepper, diced
- 2 tablespoons red onion, finely diced
- 1/2 jalapeño, seeded and diced



PREPARATION

- 1.** Preheat the oven to 400°F. Line a baking sheet with parchment paper.
- 2.** In a small bowl combine the lime zest, brown sugar, chipotle chili powder, cumin, garlic powder, paprika, salt and pepper.
- 3.** Brush the salmon with olive oil, then sprinkle with the spice mixture, rubbing it in to coat the salmon.
- 4.** Add the salmon to the baking sheet and bake for 15 to 20 minutes.

Preparation and ingredients continued on back.

CHIPOTLE LIME SALMON TACOS WITH TOSTITOS® TOPPERS™ AVOCADO LIME FLAVORED SAUCE

INGREDIENTS (CONT.) PREPARATION (CONT.)

- 1 tablespoon cilantro, chopped
- 1/2 lime, juiced
- 8 flour tortillas, toasted
- Shredded red cabbage
- Tostitos® Toppers™ Avocado Lime Flavored Sauce

MAKE THE MANGO AVOCADO SALAD

5. In a medium bowl, combine the diced mango, avocado, red bell pepper, red onion, jalapeño, cilantro and lime juice. Stir until incorporated. Set aside.

6. Char or toast the flour tortillas over open gas flame or in a small skillet until heated through, about 1 minute on each side.

7. Flake the cooked salmon, leaving the skin on the parchment paper and transfer the flaked salmon to the warmed tortillas.

8. Top with the mango avocado salad, chopped red cabbage and the Tostitos® Toppers™ Avocado Lime Sauce.

Garnish with extra chopped cilantro and slices of lime if desired. Serve with a side of cilantro lime rice and black beans.