

Easy Asian Salmon Tacos

Serves: 2

INGREDIENTS:

2, 5 oz Wild Caught Salmon Fillets
Sliced Cucumber
Siete Food Wraps or Corn Tortillas

Slaw:

1/2 bag slaw mix
1 tsp pure maple syrup
1 tbsp apple cider vinegar
1/2 tsp toasted sesame oil
salt/pepper
lime

Sauce:

1/4 cup almond butter
1/4 cup nut milk
1 tbsp coconut aminos
1 tsp pure maple syrup
1 slice fresh lime
+ water to thin



Serving size: 5 oz salmon fillet + 1 tbsp sauce in total + 2 wraps + lots of veggies & slaw

INSTRUCTIONS:

1. Preheat the oven to 400 degrees.
2. First make the slaw and let it sit in the fridge. Combine everything together in a bowl and massage with your hands to break it down a bit.
3. When oven is ready, lay out the salmon fillets on a sheet pan and season with salt. Cook for 15ish minutes until middle is done.
4. Meanwhile, whisk your sauce together and slice your cucumber. Add more water and keep whisking until a pourable consistency forms!
5. Heat up your tortillas in the microwave or stove top, add fish, slaw, cucumbers and sauce.

Not in the mood for tacos? Serve as a big salad over greens!