

Roasted Salmon Tacos



Ingredients, Red Cabbage Slaw:

- 3 tablespoons extra-virgin olive oil
- 2 teaspoons honey
- 1 teaspoon lime zest plus 2 tablespoons lime juice
- Kosher salt
- Dash hot sauce
- ½ small red onion, very thinly sliced
- 4 radishes, very thinly sliced
- ½ medium head red cabbage, finely shredded (about 7 cups)
- ½ cup loosely packed fresh cilantro leaves, coarsely chopped

Ingredients, Avocado Sour Cream:

- 2 ripe avocados, halved and pitted
- 1 cup sour cream
- 2 tablespoons chopped pickled jalapenos
- Zest of 1 lime and juice of ½
- Kosher salt

Ingredients, Salmon:

- 2 pounds skinless center-cut salmon fillet
- 1 tablespoon chili powder
- Kosher salt
- 2 tablespoons extra-virgin olive oil
- Flour Tortillas, recipe follows, kept warm

Flour Tortillas:

- 2 cups all-purpose flour, plus more for dusting
- 1 teaspoon kosher salt
- 1 teaspoon sugar
- ¼ cup shortening or neutral oil



Method for the Red Cabbage Slaw:

1. Preheat the oven to 450 degrees F.
2. Whisk together the olive oil, honey, lime zest, and juice in a large serving bowl. Season with $\frac{1}{2}$ -teaspoon salt and the hot sauce. Add the red onion, radishes, cabbage, and cilantro and toss well.

Method for the Avocado Sour Cream:

1. Scoop the avocado flesh into the carafe of a blender. Add the sour cream, pickled jalapenos, lime zest, juice, and $\frac{1}{2}$ -teaspoon salt. Add 1-tablespoon water and blend until smooth. (If the mixture is too thick to blend, add 1 to 2 tablespoons more water and blend again). Transfer to a serving bowl and refrigerate until ready to serve.

Method for the Salmon:

1. Sprinkle the salmon all over with the chili powder and 1-teaspoon salt and rub it in.
2. Heat a large ovenproof skillet over medium-high heat and add the olive oil. When the oil is hot, add the salmon topside down, and sear until browned, about 1 minute. Flip the salmon and transfer the skillet to the oven.
3. Roast until the salmon is just cooked through, 8 to 10 minutes, depending on thickness.
4. To serve, break the salmon into chunks. Serve in Tortillas with the slaw and sour cream.

Method, Flour Tortillas:

1. Combine the flour, salt, and sugar in a medium bowl. Add the shortening or oil and mix until mealy. Stir in $\frac{3}{4}$ -cup water to form dough. Turn it out onto a surface and knead, adding more flour if needed, until a smooth, slightly sticky dough is formed, 5 to 7 minutes. Cover the dough with plastic wrap or a towel and let it rest at room temperature for 30 minutes. (Full disclosure: When we are hungry, we skip this step. However, letting the dough rest does make it easier to roll these out.)
2. Heat a dry skillet over medium heat. Divide the dough into 8 equal parts and roll them out on a lightly floured surface until they are really thin, keeping the remaining dough balls covered. I like a $\frac{1}{16}$ to $\frac{1}{8}$ inch thickness but would not turn down a $\frac{3}{16}$ inch-thick one. Cook them in the skillet on both sides until they are just starting to show some brown spots, 45 seconds to 1 minute. Keep warm in a towel until ready to serve.