



Salmon Salad with Tequila Lime Dressing

Serves 3-4

1 to 1 1/2 Lbs Salmon Filet
1/4 Cup Olive Oil
1/2 Cup Freshly Squeezed Lime juice
Lime zest from Juiced Limes
1/4 Brown Sugar
1/4 Honey
1/4 Cup Tequila + 2 Tbsp
2 Tbsp Taco Tuesday + 1 Tsp
1/4 Cup Freshly Squeezed Orange Juice
1/2 Cup Cilantro, Chopped
1/4 Canola Oil
2 Heads of Romaine Lettuce, Chopped
3/4 Cup Tomatoes, Chopped
1 Can of Black Beans, Drained and Rinsed
1 Cup Frozen Roasted Corn, Thawed
1 Lg Avocado, Sliced/Cubed
1 Lg English Cucumber, Cut into Bite Size Pieces
1/2 Cup Queso Fresco
3 Corn Tortillas, Sliced into Ribbons

Preparation:

To begin let us marinate the salmon. Place salmon in a large zip lock bag. In a small bowl combine 1/4 cup olive oil, 1/4 cup lime juice with zest, 1/4 cup tequila, 1/4 cup brown sugar and 1 tbsp Taco Tuesday. Mix well till sugar dissolves and pour into zip lock bag over salmon. Now you need to marinate this in fridge for 2-6 hours.

Preheat oven to 425°.

While oven is preheating let us make the Tequila Lime Dressing. In a small bowl or dressing shaker mix together 1/4 cup orange juice, remaining lime juice and tequila, honey, cilantro, canola oil and 1 tsp Taco Tuesday. Stir together and set aside till ready to use.

Spray a sheet pan with cooking spray and place the salmon skin side down (I cut my filet into 3 pieces). Bake for approx 20 minutes. If you notice the salmon oozing a white substance turn the heat down to 375°, this happens when you cook it at too high of a temperature (all ovens are different). Fish is done when it flakes easily or registers 145°. If you know you have a sushi grade salmon you can certainly eat it at less than that.

On another sheet pan lets make the corn tortilla strips. Toss the sliced tortillas with cooking spray and 1 Tsp Taco Tuesday. Cook with the fish until they are nice and crunchy. Remove from oven and let cool.

While fish is cooking lets make the salad component. In a large bowl add lettuce, beans, cucumber, corn, tomatoes, avocado, cilantro and queso fresco. Right before you are ready to serve, toss this mixture with the dressing gently.

To serve place salad on plate, place salmon on top of salad and add some tortilla crunches on top.

Hope you enjoy as much as we did!