

# Tangy Salmon Tacos

## PREP TIME:

10 minutes

## COOKING TIME:

LOW: 3 - 4 hours  
or  
HIGH: 1 1/2 hours

## SERVES:

6



## INGREDIENTS:

1 lb salmon fillet, 2 thick pieces

2 tbsp olive oil

1 lime, zested & juiced

1 Southwest Fiesta blend

1/2 tsp salt

*Mango Salsa (store bought or recipe here)*

1 small mango, diced

1/4 cup cilantro, chopped

1/4 cup red onion, chopped

1/4 cup red/green peppers, chopped

pinch cayenne

lime, juiced

corn tortilla

*toppings*

avocado, salsa

## PREPARE:

in a small bowl mix the olive oil, lime juice, Southwest Fiesta blend and salt rub the mixture onto the salmon pieces lay the pieces of salmon in your slow cooker

cover and cook on LOW: 3-4 hours or HIGH for 1 1/2 hours

break the salmon up with a fork in the slow cooker

spread each tortilla with avocado, lay the salmon on the avocado and top with the salsa