



## Grilled Soft Salmon Tacos (Gluten Free)

Active Time: 30 minutes | Total Time: 30 minutes | Serves: 4

### Nutrition Information Per Serving

385.1 calories, 23.65 g carbohydrate, 4.14 g fiber, 19.51 g NET carbs, 29.45 g protein, 19.74 g fat

#### Ingredients

- 2 tortilla(s) Food For Life Brown Rice Tortillas
- 2 cup(s) shredded organic lettuce
- 1/2 cup(s) chopped organic scallions
- 1/2 tsp(s) sea salt
- 1/2 cup(s) organic sour cream
- 16 ounce(s) wild salmon
- 1/4 tsp(s) fresh ground black pepper
- 2 tsp(s) organic garlic powder
- 1 Tbsp organic chili powder
- 2 whole(s) organic limes
- 1 Tbsp organic avocado oil
- 1/2 cup(s) organic salsa
- 1/2 cup(s) shredded organic monterey jack cheese

#### Preparation

1. Cut one of the limes into wedges for serving and juice the other.
2. Combine oil, chili powder, garlic powder, lime juice, pepper and salt in a small bowl.
3. Spread over the salmon.
4. Cook the salmon. Broil 4 inches from the heat for 5 minutes per side per inch thickness of fish, or until the fish is opaque and flakes easily when tested with a fork.
5. Transfer the salmon to a medium bowl. Cover to keep warm.
6. Wrap tortillas in unbleached parchment paper and place in the warm oven for 5 minutes.
7. While tortillas warm, arrange ingredients for filling: shredded lettuce, scallions, Monterey Jack cheese, salsa and sour cream.
8. Remove tortillas from oven and place on a flat surface. Slice tortillas in half (each serving gets 1/2 tortilla).
9. Cut or flake salmon.
10. Divide the lettuce among the tortillas, arranging in a row.
11. Top with the flaked fish, scallions, Monterey Jack cheese, salsa and sour cream.
12. Squeeze lime juice over the filling and fold the tortillas and serve.

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