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Seafood Champion Award Winner 2011

Wild Chum Salmon *Tacos*

Grocery List:

8 ounces wild chum salmon
side, pin bones removed
½ cup mayonnaise
1 tsp chipotle puree, or the
tomato sauce that they come in
salt and pepper
4 whole flour tortilla shells
1 cup romaine lettuce, chopped
2 whole tomatoes, chopped
1 bunch fresh cilantro
2 whole fresh limes, zested
then cut in half

Preparation:

1. Lay the salmon onto a baking tray and season with salt and pepper.
2. Zest the limes onto the flesh. Bake at 375 degrees for 5 minutes or until the salmon is cooked.
3. Warm your taco shells and divide the salmon evenly onto the four shells. Squirt lime on the fish then garnish with the above desired toppings, roll and serve.

Be healthy. Be safe. Be smart.

*Share this kid-friendly recipe to support
healthy families and a healthy ocean.*

