

Ingredients:

For the Salmon Tacos:

2 tsp paprika
1 tsp salt
½ tsp cayenne pepper
½ tsp garlic powder
½ tsp onion powder
½ tsp cumin
½ tsp dried thyme
½ tsp pepper
¼ chili powder
1 lb salmon filet, skin removed
8 6-inch flour tortillas
½ cup grape tomatoes, halved
cooking spray

For the Remoulade Slaw:

2 tbsp mayonnaise
2 tbsp nonfat plain greek yogurt
½ tsp apple cider vinegar
½ tsp sweet relish
¾ tsp stone ground mustard
¾ tsp capers, chopped
1 green onion (green parts only), finely chopped
4 cups coleslaw mix

Directions:

1. Prepare the blackening spice mix: To a small bowl, add paprika, salt, cayenne, garlic powder, onion powder, cumin, thyme, pepper, and chili powder. Mix well to combine. Reserve ½ tsp spice mix, and set aside.
2. Prepare the salmon: Line a baking sheet with aluminum foil, and spray with cooking spray. Place salmon on the prepared baking sheet. Sprinkle remaining spice mix over the top, sides, and bottom of the salmon. Use your fingers to gently rub the spice into the flesh of the salmon until the filet is completely coated. Preheat broiler, and allow the salmon to rest with the dry rub while the oven preheats, about 15 mins. Broil the salmon for 13-15 mins until the internal temp of the salmon reaches 145 degrees.
3. Meanwhile, prepare the remoulade slaw: To a mixing bowl, add mayonnaise, yogurt, vinegar, relish, mustard, capers, green onion, and reserved ½ tsp of the spice mix. Stir well to combine. Add in slaw mix, and toss to coat completely.
4. Char the tortilla shells: Heat a dry cast iron grill pan over high heat until you see white smoke. One at a time, place a tortilla in the skillet for 4-5 seconds, flip, and cook 4-5 more seconds until you see dark char marks on the shell. Repeat with remaining tortillas.
5. Assemble the tacos: Use a fork to break salmon into chunks. Divide slaw and salmon evenly between taco shells. Top with tomatoes. Serve, and enjoy!

Recipe notes:

*You could use skin on salmon for this recipe, as well. You'll just have extra spice mix to rub into the top and sides of the flesh, and that's A ok. After broiling, the salmon will easily separate from the skin when you break it into chunks with a fork. Discard the skin from there!

*If you don't have a cast iron grill pan to char the tortilla shells, that's ok! You could use a regular cast iron pan or even a dry non stick pan. For a non stick pan, it will take closer to 10 seconds per side to char the shell. Or, if you're lucky enough to have a gas stove top, skip the pan and char the tortilla directly over the fire by resting it on the grate for 2-3 seconds per side.

*If you like things spicy, add a couple dashes of hot sauce on top of these tacos.

*If you're not serving all of these tacos at once, store the salmon and slaw in separate containers in the fridge for up to 3-4 days. Wait to char the tortillas until you're ready to serve.