

Baked Salmon Wonton Tacos Serves: 12 tacos Print

Ingredients:

For the Salmon:

- 3 4oz filets salmon, skin on
- 1/8 tsp salt
- Pinch pepper
- 2 tbsp teriyaki sauce, divided

For the Chili Crisp Mayo:

- 2 tbsp mayonnaise
- ½ tbsp Szechuan chili crisp (I used Fly By Jing)
- ½ tsp rice vinegar

For the Tacos:

- 12 wonton wrappers
- 1 cup broccoli slaw, roughly chopped
- 2 green onions, light and dark green parts only, thinly sliced
- Cooking spray
- Sesame seeds, for garnish

Directions:

1. Preheat oven to 400 degrees. Line a baking sheet with aluminum foil.
2. Bake the wonton shells: Invert 2 cupcake pans. Arrange wonton wrappers on prepared baking sheet, 6 at a time. Spritz both sides of the wontons with cooking spray, then arrange wonton wrappers between the cups of the cupcake pan to hold them in a taco shape. (Hold the wonton like a diamond shape, then lay on the pan with the left and right corners pointing up. 6 wontons will fit per cupcake pan.) Repeat with remaining wontons. Bake for 4-5 minutes until the wonton are golden and crisp.
3. Prepare the salmon: On the same foil baking sheet used to spray the wontons, arrange salmon slices. Sprinkle with salt plus a pinch of pepper, and brush all over with 1 tbsp teriyaki sauce. Bake for 8-10 mins until the salmon is opaque, and the internal temperature reaches 145 degrees. Using a clean brush, brush additional 1 tbsp teriyaki sauce all over the salmon. Set aside.
4. Make the Chili Crisp Mayo: To a small mixing bowl, add mayo, chili crisp, and rice vinegar. Mix well to combine. Set aside.
5. Mix the broccoli slaw: To a mixing bowl, add chopped broccoli slaw and green onions. Toss well to mix. Set aside.
6. Assemble the tacos: Remove salmon from the skin, and flake the salmon into small pieces. Fill each wonton shell with salmon and broccoli slaw. Top with chili crisp mayo. Garnish with sesame seeds, if desired. Enjoy immediately.

Recipe notes:

*This recipe moves quickly with a little time management. You can bake the wonton shells at the same time as the salmon. Mix the slaw and mayo while they bake. Then, you can assemble when it's all ready.

*I bought a bigger salmon filet and cut it into 3 pieces myself. You can maximize surface area to spread the teriyaki sauce that way. The salmon also cooks faster this way.

*Make sure you're using different brushes and batches of teriyaki sauce for before and after the oven. We don't want to cross contaminate!

*Giving the broccoli slaw a rough chop makes it a little easier to fit into the wonton shells.

*The wonton shells go from zero to burnt quickly, so keep an eye on them. 30 seconds makes all the difference.