



**BRISTOL BAY**  
SOCKEYE SALMON

## **BAY BOUNTY**

# **SALMON TACOS**

*Recipe courtesy of Susie Jenkins-Brito*

**SERVINGS: 6**

### **Ingredients:**

- 2 pounds sockeye salmon, skin and pin bones removed, cut into 1-2 inch cubes
- Generous pinch of sea salt
- 3 tablespoons vegetable oil
- 2 teaspoons cumin
- 1 teaspoon dried oregano
- 2 teaspoons chili powder
- 2 limes, juiced
- 3 cloves garlic, minced

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### **Suggested toppings:**

- cabbage
- bell pepper
- red onion
- queso fresco
- cilantro
- fresh jalapeño
- avocado
- pickled red onions

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### **Chili Avocado Cream:**

- 1 ripe avocado, mashed
- Juice of 1 lime
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/2 cup sour cream
- 1/4 teaspoon sea salt

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18 corn tortillas, warmed

### **Directions:**

*Start to finish: 30 minutes*

- 1** Prepare toppings and set aside. In a mixing bowl, combine avocado, lime juice, garlic powder, chili powder, sour cream, and salt. Set aside.
  - 2** In a mixing bowl, combine the salmon and salt. Set aside.
  - 3** Place a large skillet over medium heat. Add the vegetable oil, cumin, oregano and chili powder. Cook 2-3 minutes, stirring often, until spices become fragrant and oil begins to bubble.
  - 4** Stir in garlic and lime juice and simmer for 30 seconds. Add salmon to pan and stir until salmon is thoroughly coated with spices.
- Continue to cook, turning salmon often, until fish is pale pink throughout, about 4-5 minutes. Remove from heat and serve in warmed tortillas with creamy chipotle sauce and your favorite toppings.

**Find more delicious wild sockeye salmon recipes  
at [www.bristolbaysockeye.org](http://www.bristolbaysockeye.org).**