WILD SALMON TACOS

Recipe by Robert Clark
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You Will Need:

- 8 oz wild chum salmon side
- pin bones removed
- ½ cup mayonnaise
- 1 tsp chipotle puree or 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

With the help of an adult:

1. Lay the salmon onto a baking tray and **season** with salt and pepper.
2. Zest the limes onto the flesh. **Bake** at 375°F 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 & serve.
4. Enjoy your salmon tacos!

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