

Salmon Fajitas

Cooking Instructions

1. Heat olive oil in a large pan and place salmon fillets skin side down. Add salt, pepper and Cajun or all-purpose seasoning to fillets. Cook 4-5 minutes then flip and cook other side until cooked through.
2. Meanwhile, slice onion and bell peppers into strips. Slice grape tomatoes in half or into chunks. Place the remaining olive oil in a separate pan and add onion and bell pepper. Add garlic powder. Sauté for about 5 minutes.
3. Mix yogurt with juice of 1-2 limes and cilantro. Add salt and pepper to taste.
4. When salmon is cooked through, separate into small pieces and add to onion and pepper mix. Gently mix. Add mixture to tortilla, top with sauce and remaining lime. Add toppings!

Recipe

- 1½ tablespoons olive oil
- 2 Salmon fillets, if frozen, thawed
- 1 large onion
- 2 bell peppers, red and orange
- ½ cup grape tomatoes
- 3 limes
- 5-6 small corn tortillas
- ½ cup plain Greek yogurt
- 1 teaspoon garlic powder
- 2 tablespoons chopped cilantro
- 2 teaspoons Cajun or all-purpose seasoning blend
- 1 teaspoon black pepper
- 1 teaspoon salt
- Optional Toppings – avocado, cheese, salsa

Grocery List – Add optional ingredients as desired

Produce

- 1 large onion
- 2 bell peppers
- ½ cup grape tomatoes
- 3 limes
- 1 bunch cilantro

Meat

- 2 salmon fillets

Other

- Tortillas
- Greek yogurt

Pantry

- salt
- pepper
- garlic powder
- olive oil
- Cajun seasoning or similar