



RECIPE | CUCUMBERS

SALMON TACOS WITH CUCUMBER SLAW

45 min

30 min
PREP.
15 min
COOKING

3-4



Intermediate

INGREDIENTS

Recipe created by Amber Bogardus

FOR THE CUCUMBER SLAW:

8oz bag Pure Flavor® Poco Bites® Cocktail Cucumbers, halved and thinly sliced
2 cups white cabbage, shredded
1 lemon, juiced
1 tbsp sour cream
1 1/2 tbsp mayonnaise
2 tsp chili powder
1 tsp agave syrup

FOR THE CITRUS GLAZE:

1 orange, juiced and zest
1 lime, zest
2 tsp garlic
2 tsp chili garlic sauce
1 tsp smoked paprika
1 1/2 tsp cumin
1 tsp coconut sugar
Salt and pepper, to taste

FOR THE SALMON AND BRINE:

1.5 lb sockeye salmon fillet
1 orange, sliced
1 blood orange, sliced
1 cup water
3/8 cup coconut sugar
3/8 cup kosher salt
1 tbsp cracked black peppercorns

FOR THE LIME CREMA:

1/2 cup sour cream
1 lime, juiced and zest
1 tsp garlic purée
1/4 tsp salt

TACO INGREDIENTS:

Corn tortillas
Roasted corn
Mashed avocado
Lime wedges

DIRECTIONS

- 1 Boil water and add coconut sugar and salt. Stir to dissolve and let it cool.
- 2 Add salmon and black peppercorns to a dish, covering with brine in the fridge overnight.
- 3 Mix juice of 1 orange, chili garlic sauce, paprika, garlic, salt, pepper, cumin, coconut sugar and citrus zest. Whisk to combine for the citrus glaze.
- 4 Mix sour cream, lime juice and zest, garlic, and salt for the lime crema.
- 5 Mix cabbage, sliced cucumbers, mayo, sour cream, chili powder, agave, and lemon juice and toss to combine for the slaw.
- 6 Place the salmon skin side down onto a baking sheet or cedar plank and coat with glaze. Add the orange and blood orange slices on top.
- 7 Grill for about 10 - 12 minutes.
- 8 Serve on a warm corn tortilla with mashed avocado, roasted corn, cucumber slaw, and lime crema. Garnish with lime.

