





FAST

ONE SKILLET

Salmon Fajitas

with Peppers, Onions & Tangy Slaw

 20-30min  2 Servings

Coming together in one skillet and in under 30 minutes, salmon fajitas are a weeknight dinner game-changer. Onions and green bell peppers are sautéed with Mexican chili spice. Once the veggies are tender and lightly charred, the salmon is seasoned and pan-seared until just cooked through. It's served with a cabbage slaw tossed in a sour cream and lime dressing. Cook, relax, and enjoy!

What we send

- (6-inch) flour tortillas ¹
- skin-on salmon fillets ⁴
- green bell pepper
- yellow onion
- Mexican chili spice
- shredded cabbage blend
- sour cream ⁷
- lime

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 31g, Carbs 65g, Proteins 40g



1. Prep ingredients

Preheat broiler with top rack 4-6 inches from heat source. Halve **pepper**, remove stem, core, and seeds, then thinly slice. Halve, peel, and thinly slice **all of the onion**.



2. Prep salmon

Pat **salmon** very dry. Season flesh side only with **1½ teaspoons of the Mexican chili spice blend**.



3. Prep crema & slaw

Squeeze **1 tablespoon lime juice** into a medium bowl. Cut any remaining lime into wedges. Whisk in **all of the sour cream** and **1 teaspoon water**. Reserve **half of the crema** in a small bowl for step 6. To the remaining crema, add **½ teaspoon each salt and sugar**, and **a few grinds pepper**. Add **cabbage** and toss to combine. Let sit until step 6, tossing occasionally.



4. Sauté veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and **onions**. Season with **salt** and **pepper**. Cover and cook, stirring occasionally, until lightly charred in spots and softened, about 8 minutes. Scrape vegetables onto a plate. Cover to keep warm. Wipe out skillet.



5. Cook salmon

Heat **1 tablespoon oil** in same skillet over medium until shimmering. Add **salmon**, skin-side down, pressing firmly in place for 10 seconds with a spatula. Continue to cook, occasionally pressing gently on fillets, until skin is browned and very crisp, 3-4 minutes. Flip salmon; cook until flesh is lightly browned, 30 seconds-1 minute. Transfer to plates.



6. Heat tortillas & serve

Toast **tortillas** one at time over a gas flame or all under the broiler on a rimmed baking sheet, turning once or twice, just until pliable, 5-10 seconds per side depending on heat source. Wrap in a clean kitchen towel to keep warm. Serve **salmon** and **veggies** with **tortillas, reserved crema, lime wedges**, and **slaw**, building your own fajitas at the table. Enjoy!