



**FAST**

**ONE SKILLET**

## Salmon Fajitas

with Peppers, Onions & Tangy Slaw



20-30min



4 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 <sup>1</sup>
- lime
- yellow onion
- Mexican chili spice
- shredded cabbage blend
- skin-on salmon fillets <sup>4</sup>
- green bell pepper
- sour cream <sup>7</sup>

## 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 630kcal, Fat 24g, Carbs 62g, Proteins 39g



### 1. Prep ingredients

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



### 4. Sauté veggies

Heat **1½ tablespoons oil** in a large nonstick skillet over medium-high. Add **peppers** and **onions**. Season with **salt** and **pepper**. Cover and cook until lightly charred in spots and softened, stirring occasionally, about 8 minutes. Scrape vegetables onto a plate. Cover to keep warm. Wipe out skillet.



### 2. Prep salmon

Pat **salmon** very dry. Season flesh side only with **2 teaspoons of the Mexican chili spice blend**.



### 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.



### 3. Prep crema & slaw

Squeeze **2 tablespoons lime juice** into a large bowl. Cut any remaining lime into wedges. Whisk in **all of the sour cream** and **1-2 teaspoons water**. Reserve **half of the crema** in a small bowl for step 6. To the remaining crema add **1 teaspoon each salt and sugar**, and **½ teaspoon pepper**. Add **cabbage** and toss to combine. Let sit until step 6, tossing occasionally.



### 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, 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, any lime wedges**, and **slaw**, building your own fajitas at the table. Enjoy!