



## SALMON BURGER TACOS WITH FRUIT SALSA

CBD

**Yield:** 8 Servings



### INGREDIENTS

- 4 Unit 8oz SeaPak Salmon Burgers
- 2 tbsp. Fresh Lemon Juice
- 1 tsp. Chili Powder
- 1 tsp. Olive oil
- 1/4 tsp. Garlic powder
- 8 Item flour or corn tortillas
- 2 C torn, iceberg lettuce
- Fruit Salsa
- 1 Unit 20oz crushed or chunk pineapple, drained
- 1/4 C Red onion, diced
- 1 tbsp. minced jalapeno peppers
- 3 tbsp. Cilantro, chopped
- 3 tbsp. fresh lemon, or lime juice

### CHEF NOTES

Note: this recipe can also be done in oven, under broiler.

### DIRECTIONS

- 1 COMBINE lemon juice, chili powder, oil, and garlic in small bowl.
- 2 RUB salmon burgers with mixture.
- 3 GRILL burgers according to package directions
- 4 MIX together fruit salsa ingredients in a bowl.
- 5 PLACE tortillas on grill, heat 10 seconds on each side, and top each tortilla with 1/2 cup lettuce
- 6 EVENLY break up salmon burgers over lettuce.
- 7 TOP with about 2 Tablespoons fruit salsa.