TAYLOR & COLLEDGE

Vanilla Salmon Tacos



Preparation: 30 mins
Portions: 4 Portions

Ingredients

Salmon

4 Salmon Filets
45 ml Olive Oil
1 tsp Taylor & Colledge Vanilla Bean Extract
pinch Salt
pinch ground black pepper

Tacos

100 g Red Cabbage
1 Avocado
1 Mango
50 g Feta Cheese
Lime
10 g Coriander optinal
8 Corn Tortillas

Preparation

1. Preheat the oven to 180°C. Line a baking sheet with parchment paper and set aside. In a small bowl, mix olive oil with Taylor & Colledge Vanilla Bean Paste, salt, and pepper to create a marinade for the salmon.
2. Place the salmon fillets on the prepared baking sheet. Brush them generously with the vanilla marinade, ensuring it's evenly distributed. Bake the salmon in the preheated oven until it is cooked through and flakes easily with a fork, about 10-15 minutes.
3. While the salmon is baking, prepare the taco toppings. Slice the red cabbage, avocado, and mango thinly, and crumble the feta cheese. Warm the corn tortillas on a skillet or microwave briefly until soft.
4. Assemble the tacos by placing a piece of baked salmon on a warmed tortilla. Top with red cabbage, avocado slices, mango, and crumbled feta cheese. Drizzle with lime juice and garnish with freshly chopped cilantro.