



Salmon tacos



Categoria
Peixe



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes



To taste: Gallo Extra Virgin Reserve

- 2 salmon fillets
- 2 limes
- 100g of sliced red cabbage
- 1 grated carrot
- 4 sliced radishes
- 1 sliced red onion
- 2 tbsp of chopped coriander
- 1 natural yogurt
- 1 tbsp of mustard
- 4 corn tortillas
- Salt, to taste
- Pepper, to taste
- Garlic powder, to taste

Method of preparation

1

Season the salmon fillets with the juice of a lime, salt, pepper and garlic powder.

2

Heat the Gallo Reserva Olive Oil in a non-stick frying pan and cook the salmon for 3 minutes on each side.

3

Remove and break into shreds.

4

Mix the red cabbage, carrots, radishes, onion and half the chopped coriander in a bowl. Add the yogurt, mustard, season with salt and pepper and stir in.

5

To serve, fry the tortillas in a pan.

6

Place some of the salad on top, the sliced salmon, sprinkle with the remaining coriander and lime wedges.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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