



Recipes

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Salmon Tacos with Chile Butter

Serves 6

Ingredients:

6 Mission® 6" White Corn Tortillas (10600)
1 1/2 tsp. freshly ground Black Peppers
1 tsp. Ancho Powder
1/4 tsp. Cayenne Pepper
1 tsp. fresh Garlic , minced
1 Tbsp. Yellow Onion , minced
1/2 tsp. Cumin Powder
1 tsp. Salt
1/2 cup Unsalted Butter , softened
1 lbs. Fresh Salmon , deboned and skin removed, 1" thick
1 package shredded Cabbage
1/2 cup Mexican Crema
1/4 cup Red Onion , diced
1/4 cup Queso Fresco (Mexican Soft Cheese)
1/4 cup fresh, chopped Cilantro

Directions:

1. Heat an outside BBQ to medium-high heat. Combine the pepper, ancho powder, cayenne, garlic, yellow onion, cumin and salt with the softened butter.
2. Spread the butter liberally over the fresh salmon. Grill for 3-4 minutes per side or until the center of the salmon is light in color and flakes easily.
3. Heat the corn tortillas. Layer each tortilla with the grilled salmon, cabbage, crema, diced red onion, cheese and cilantro.