

Grilled Salmon Tacos With Fresh Cherry-chipotle Salsa

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-cherry-chipotle-salsa-recipe-online>

Ingredients:

- 1 cup cherries fresh, pitted with half the cherries sliced in half, and the remaining quartered
- 1 chipotle pepper in adobo sauce diced
- 2 tablespoons adobo sauce to taste
- 3 green onions diced
- 1 garlic clove minced
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 lime
- 1 teaspoon agave nectar
- 2 tablespoons fresh cilantro torn
- 1 pound salmon fillet
- 1 tablespoon vegetable oil
- 1/2 lime
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 4 corn tortillas Mission Organics
- 3 avocados large, mashed
- 1/2 cup shredded cabbage
- cilantro leaves Fresh, to garnish, optional

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 60 milligrams
4. Fat: 43 grams
5. Fiber: 15 grams
6. Protein: 28 grams

7. SaturatedFat: 7 grams
 8. Sodium: 2230 milligrams
 9. Sugar: 8 grams
-

Thank you for visiting our website. Hope you enjoy Grilled Salmon Tacos With Fresh Cherry-chipotle Salsa above. You can see more 16 mexican cherry chipotle salsa recipe online Try these culinary delights! to get more great cooking ideas.