



*Globally Inspired Flavor Solutions®*

## Salmon Tacos with Sun-Dried Tomato Chipotle Crema

**Yield: 8**

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS 2 tacos
SupHerb Farms Fusions® Sun-Dried Tomato Chipotle	4 tbsp	Calories 590
Mexican Crema	2 cups	Fat 39g
Salmon fillets	2 lbs	Saturated Fat 14g
Mini tortillas	16	Cholesterol 130mg
Napa cabbage, shredded	½ head	Sodium 720mg
Avocado, sliced	1	Carbohydrate 22g
Queso fresco, crumbled	8 ounces	Fiber 2g
Salt and pepper	To taste	Sugars 5g
Fresh Cilantro sprigs	To garnish	Protein 37g
Lime Wedges	To taste	<b>DIETARY STATEMENTS</b>

### PREPARATION

1. Preheat oven to 425°F. In bowl, combine SupHerb Farms Fusions® Sun Dried Tomato Chipotle and Mexican crema; season with salt and pepper. Set aside.
2. Cut salmon fillets into 2-ounce portions. Place on baking sheet; season with salt and pepper. Bake for about 12 minutes or until cooked through.
3. Heat tortillas. Divide salmon, cabbage, avocado and queso fresco among tortillas. Drizzle Mexican crema mixture over top.
4. Garnish: Top with sprig of cilantro; serve lime wedges on the side.