



## Smoke Roasted Salmon Tacos with Jicama-Pineapple Salsa

*Smoke roasted salmon is perfect for fish tacos because of its tender texture and smoky flavor. Adding jicama to a fresh fruit salsa will add additional crunchy texture. Best paired with a semi-dry rosé or Riesling. Try Chloe Rosé.*

Serves 4

### Ingredients:

- 1 pkg Latitude 45 Smoke Roasted Atlantic Salmon
- 1 pkg Meijer Soft Taco Tortillas or fresh corn tortillas
- 1 cup Jicama, diced
- 2 cups Fresh pineapple, diced
- ¼ cup Sweet red onion, diced
- 1 Jalapeño, seeds removed, minced
- ½ cup Cilantro, chopped
- Juice & zest of 2 limes
- 2 Tbsp Extra virgin olive oil
- Optional: Crumbled queso fresco

### Directions:

1. Place jicama, pineapple, red onion, jalapeño, cilantro, lime and olive oil in a medium bowl and toss to combine. Season with a pinch of salt.
2. Warm the smoke roasted salmon in the oven or sear in a cast iron pan for a nice charred flavor.
3. Wrap the tortillas in a damp paper towel and steam in the microwave. (Steaming corn tortilla makes them pliable and less likely to tear when filled.)
4. Build tacos by placing the salmon in the tortillas and top with the jicama, pineapple salsa.
5. Garnish with queso fresco or sour cream if desired.