

Sheet Pan Chipotle Salmon Tacos with Spicy Pineapple Salsa

from Half-Baked Harvest

Ingredients:

- ☐ 4 (4-6 ounce) salmon filets, cut into bite sized chunks
- ☐ 1/4 cup extra virgin olive oil
- ☐ 1-2 tablespoons chopped chipotle in adobo
- ☐ 3 tablespoons honey
- ☐ 1 teaspoon smoked or regular paprika
- ☐ 1 teaspoon dried thyme
- ☐ kosher salt and black pepper to taste
- ☐ warm tortillas, shredded cabbage/lettuce, and avocado, for serving
- ☐ 1/4 cup crumbled cotija cheese

For the salsa:

- ☐ 1-2 jalapeños
- ☐ 1 cup diced pineapple
- ☐ 1/2 cup diced mango
- ☐ 1/2 cup cilantro, roughly chopped
- ☐ 2 teaspoons ginger, grated
- ☐ 1 juice of a lime (about 2 tablespoons)



Garlic Lime Crema: roast 1-2 cloves of garlic with the salmon. Finely chop or grate the roasted garlic, then mix with 1/2 cup sour cream or yogurt, 1 tablespoon honey, 2 teaspoons lime zest, and 2 tablespoons lime juice. Season with salt.

Directions!

1. Preheat the oven to 450° F.
2. On a baking sheet, toss the salmon pieces with olive oil, chipotle in adobo, honey, paprika, thyme, and a pinch each of salt and pepper. Arrange in a single layer. Add the jalapeños (for the salsa). Roast 10-15 minutes or until the salmon is cooked to your liking. During the last minute, switch the oven to broil and broil until lightly charred. Set the salmon side.
3. To make the salsa. De-seed the jalapeño (if desired), then chop and add to a bowl with the pineapple, mango, cilantro, ginger, lime juice, and a pinch of salt.
4. Stuff the avocado, cabbage, salsa, and salmon into the warmed tortillas. Top with crema (see notes) or yogurt, cheese and additional salsa.