



### **Blackened Salmon Tacos with Creamy Lemon Sauce**

*For the sauce:*

¼ cup mayonnaise  
¼ cup sour cream  
1 tsp. lemon juice  
2 tbsp. paprika  
2 tsp. brown sugar  
2 tsp. salt  
1½ tsp. garlic powder  
1½ tsp. onion powder  
1 tsp. cayenne pepper  
1 tsp. dried oregano  
1 tsp. dried thyme

*For the slaw:*

16 oz. bag coleslaw mix  
1 bunch cilantro, chopped

*For the salmon:*

4 salmon fillet portions, skin removed  
2 tbsp. extra virgin olive oil  
12 corn tortillas

In a small bowl, combine mayonnaise, sour cream and lemon juice. In another small bowl, combine paprika, brown sugar, salt, garlic and onion powder, cayenne, oregano and thyme. Stir together. Reserve 1 tablespoon. Add remaining seasoning to the mayonnaise mixture. Whisk well to combine.

In a medium bowl, add coleslaw mix and cilantro. Pour 2 tablespoons of the mayonnaise mixture over the top and toss well to combine. Set aside. Save the remaining sauce for serving.

Seasoning the salmon fillets with the reserved tablespoon of seasoning mixture. In a large skillet over medium high heat, add olive oil. Once the oil is heated, add the salmon fillets, flesh side down. Sear on both sides, until cooked through, about 5 minutes. Transfer salmon to a cutting board and roughly chop into small pieces.

Serve tacos in the corn tortillas with salmon, slaw and sauce over the top.

Yields 6 servings.

***Excerpted from Elise's Home Kitchen: Eat Dessert First by Elise Thomas (Shadow Mountain, 2024) Photo credit: Yonel Cohen***