



# BUMBLE BEE®



## CHILI LIME SALMON TACOS

**Prep Time:** 15-20 minutes

**Servings:** Serves 4

### INGREDIENTS

1 can (14.75 oz) Salmon, drained and flaked (remove skin & bones as desired)

1 fresh lime, for juice and wedges

1 tablespoon taco seasoning or chili powder, salt

8 (6 inch) soft corn tortillas or small flour tortillas

1 cup shredded cabbage mix

1 tablespoons cilantro, chopped

Serve with your favorite salsa or hot sauce

Optional: White Sauce Ingredients

1/2 cup Sour Cream

1 tablespoon Hot sauce

## **DIRECTIONS**

Cook each tortilla in microwave oven to warm or warm in lightly oiled pan about 30 seconds. saute salmon with lime juice and taco seasoning to warm through, about 2 minutes. Divide salmon and fill warm corn tortilla, top with cabbage and cilantro. Serve with your favorite salsa and white sauce.

Optional White Sauce Recipe:

Combine sour cream with hot sauce, stir well.

## **NUTRITION INFORMATION**

For one serving (193g) - Calories 280(from Fat 80), Fat 9g (Saturated 2 g), Trans Fat 0g, Cholesterol 60mg, Sodium 520mg, Total Carbohydrate 27g, Fiber 4g, Sugars 1g, Protein 25g.