



## SALMON TACOS WITH TOMATILLO SALSA

- 3 cans **Crown Prince Natural Skinless & Boneless Pink Salmon**, drained and flaked
- 1 pound red or white potatoes, peeled and cubed
- 1 tablespoon ground chili powder
- 2 cups tomatillo salsa (recipe below) or any green salsa
- 1/3 cup lime juice
- 12 green onions, thinly sliced
- 1 cup chopped fresh cilantro
- 32 4-inch corn tortillas



### *Tomatillo Salsa:*

- 3 pounds fresh tomatillos
- 6 fresh Serrano chili peppers
- 2 cups fresh cilantro leaves
- 1/3 cup finely chopped onion
- 3 cloves garlic, minced
- 1/3 cup thinly sliced green onions
- salt to taste

Preheat oven to 425°F. Remove husks, stems and cores from tomatillos. Cut any large tomatillos in half. Place tomatillos in a shallow roasting pan. Remove stems (and seeds, if desired) from peppers and place them in the roasting pan with the tomatillos. Roast uncovered for 20 minutes, or until tomatillos are soft. Let tomatillos cool completely.

Place tomatillos, peppers, cilantro, onion and garlic in a blender or food processor. Blend or process until smooth. Pour mixture into a medium bowl and stir in green onions and salt. Serve immediately or cover and chill for up to 2 days.

Place potatoes in a pot, in just enough water to cover potatoes. Cook for about 15 minutes or until tender. Drain and cool. In a bowl, combine salmon with chili powder, tomatillo salsa and lime juice. Add potatoes, green onions and cilantro and mix well. Warm tortillas in a small skillet and fill with salmon mixture. *Serves 16.*

Per Serving: 217 Calories (23 Calories from Fat), 3g Fat, 13g Protein, 38g Carbohydrate, 11mg Cholesterol, 139mg Sodium