



Cedar Plank Salmon Tacos serves 4 people

Cedar Plank Salmon

- 2 Lb salmon filet, center cut
- 2 T olive oil
- 2 T southwestern seasoning
- 1 T salt
- 1 cedar plank
- 12 corn tortillas

Mango Salsa

- 1 mango, small diced
- ¼ red onion, small diced
- 2 T cilantro, chopped
- ¼, jalapeno, minced
- 1 lime, juiced
- Salt and freshly cracked black pepper

Cilantro Slaw

- 1 C yogurt
- 1 bunch cilantro
- 1 clove garlic
- 1 T white vinegar
- ¼ jalapeno, optional
- 2 limes, juiced
- Salt and freshly cracked black pepper
- ¼ head of cabbage, thinly sliced

cedar plank salmon: Start with a clean work area and cutting board.

Soak the cedar plank in cold water for 30 minutes. Heat the oven to 400 degrees Fahrenheit.

Rub the salmon with the olive oil and season. Cook in the middle of the oven, on the cedar plank, for 15-20 minutes until the salmon is firm to the touch.

mango salsa: Mix all ingredients together and chill.

cilantro slaw: blend together all ingredients except for the cabbage.

Toss the dressing with the cabbage just before serving. Season with salt and pepper.