

## MaxsChilePepperBlends.Com

Chile peppers just make life better. They sizzle, they brighten, and they enliven everything.

### Fresh Salmon Soft Tacos With Max's Chile-Lime Dressing

The salmon could also be grilled. In that case, grill the tortillas briefly on each side to heat them. Makes 8

1. 8 super-size (6- to 7-inch-diameter) corn tacos
2. 1 cup mayonnaise
3. 2 tablespoons fresh lime juice
4. 4 teaspoons Max's ancho mild chile pepper blend
5. 4 teaspoons Max's guajillo medium chile pepper blend
6. Coarse kosher salt
7. Freshly ground black pepper
8. 1 1-pound boneless skinless salmon fillet
9. 8 butter lettuce leaves plus shredded lettuce
10. Thinly sliced red onion
11. Crumbled soft fresh goat cheese

Preheat the oven to 350°F. Wrap the tortillas in foil and place in oven to heat.

Whisk mayonnaise, lime juice, and chile sauces in a medium bowl to blend. Season the dressing to taste with salt and pepper.

Heat a large nonstick skillet over medium-high heat. Sprinkle the salmon on 1 side with salt and pepper; spread 1 tablespoon of dressing over. Place the salmon in the skillet, dressing side down. Sprinkle the salmon with salt and pepper; spread 1 tablespoon dressing over. Sear the salmon until it is just opaque in the center, 6 to 7 minute per side, depending on thickness (thickest part will feel almost firm to touch). Transfer the salmon to a platter. Using 2 forks, pull the salmon apart in chunks.

Arrange warm tortillas on plates. Place a lettuce leaf on each. Top lettuce with salmon, some chile-lime dressing, onion slices, shredded lettuce, and goat cheese. Roll up tortillas and serve.

#### Try all of our exotics blends!

- Bell Pepper Extra Mild Chile Pepper Blend
- Ancho Mild Chile Pepper Blend
- Guajillo Medium Chile Pepper Blend
- Arbol Sesamee Spicy Chile Pepper Blend
- Chipotle Very Spicy Chile Pepper Blend

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