



SAME DISH **NEW FISH**

Australian
Salmon Tacos
with Avocado Salsa
and Grilled Corn

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Australian Salmon Tacos with Avocado Salsa and Grilled Corn

Ingredients

800 g Australian Salmon, skinless fillet, cut into 12 pieces
2 extra-large eggs, lightly beaten
2 cups fresh breadcrumbs
1 litre vegetable oil
1 large corn cob, toasted in pan
12 mini white corn tortillas
1/2 cup coriander leaves, to serve
Lime wedges, to serve
Salt flakes and freshly ground black pepper

AVOCADO SALSA

2 avocados, finely chopped
1 small red onion, finely chopped
2 tbsp jalapeño chilli, finely chopped
1 tbsp finely chopped coriander leaves
2 tbsp olive oil
1/2 tsp smoked paprika
1 lime, juiced

CRÈME FRAICHE SAUCE

3/4 cup Crème Fraiche
1/4 cup Greek yoghurt
1 lime, juiced

Method

- 1 For the salsa, combine all ingredients together in a bowl and set aside.
- 2 For the **crème fraiche sauce**, combine all ingredients together in a bowl and stir. Set aside.
- 3 Heat a chargrill pan over high heat and grill **corn cob** for up to 10 minutes, turning regularly until evenly charred. Remove **corn** from cob and place in a bowl for later. Using same dry pan, cook **tortillas** for 1 minute each side. Wrap **tortillas** loosely in foil to keep warm.
- 4 To prepare **Australian Salmon**, place **flour** in a shallow bowl and season well with **salt and pepper**. Place **beaten eggs** in a bowl and breadcrumbs on a plate. Dip each piece of **fish** in the **flour**, **eggs** and **breadcrumbs** and place on a tray.
- 5 Fill a medium saucepan a third full with **oil** and heat to 200°C. Cook crumbed **fish** in batches, turning halfway through until golden. Remove with a slotted spoon and drain on paper towel.
- 6 To serve, fill each **taco** with some **salsa**, **grilled corn** and a piece of **crumbed fish**. Drizzle with **crème fraiche sauce**, **coriander leaves** and a squeeze of **lime**.



		
PREP TIME 25 min	COOK TIME 10 min	SERVES 4