

## ATLANTIC SALMON TORTILLAS



### INGREDIENTS

- 600g skinless salmon fillet or a couple of portions
- 1 teaspoon Cajun spice mix
- ¼ teaspoon cayenne pepper
- 2 garlic cloves, chopped finely
- ½ teaspoon sea-salt flakes
- 1 lime, juiced
- ¼ cup orange juice
- 8 soft 12cm flour tortillas
- 1 tablespoon extra virgin olive oil
- Lime wedges, to serve

### Avocado Salsa

- 2 ripe avocados, diced
- 1 ripe tomato, diced
- 1 small cucumber, diced
- ¼ red onion, finely diced
- ½ cup fresh coriander leaves
- 1 tablespoon lemon juice
- 2 tablespoons extra virgin olive oil

### METHOD

Slice fish into 2 cm wide portions/strips. Put into a bowl and add spices, garlic, salt, lime juice and orange juice. Toss to combine and set to one side to marinate for 30 minutes.

To make the salsa, mix all ingredients together and season with sea-salt and freshly ground black pepper.

Preheat grill plate or barbecue.

Lightly grill tortillas to just mark them, then wrap in foil and warm in the oven or on the edge of the barbecue.

Drain the marinade into a small saucepan and reduce to a thick sauce. Transfer to a serving bowl and stir in 1 tablespoon of extra virgin olive oil

### To serve

Grill fish, turning carefully once then serve fish with warm tortillas, salsa, spicy sauce and lime wedges.