

RECIPE CARD

BY CHEF *Jimmy Oliver*

FISH TACOS

INGREDIENTS

- 2-3 Lbs. of Salmon
- 2 Tbsp of Olive Oil

CHERMOULA SPICE BLEND

- 6 Tbsp ground cumin
- 3 Tbsp ground coriander
- 2 Tbsp dried parsley
- 3 ½ tsp sweet paprika
- 1 ½ tsp cinnamon
- 2 tsp garlic powder
- 1 ½ tsp cracked black pepper
- ½ tsp allspice
- 1 ½ tsp ground turmeric
- 2 tsp berbere spice

PROCEDURES

1. Place all ingredients into a bowl & mix well (Toasting these combined ingredients in a sauté pan, adds and elevates the flavor profile to your dish).
2. Generously rub spice blend on your salmon.
3. Heat your sauté pan to a medium heat.
4. Add 2 Tbsp of olive oil to your sauté pan. Add salmon to your pan, laying the fish away from yourself.
5. Cook salmon about 5-7 minutes on each side, depending on desired doneness
6. When salmon is done break up the meat using a fork, to get nice pieces of meat for each taco

LIME HARISSA CREMA

INGREDIENTS

- ½ cup of tahini
- ½ cup lemon juice (about 2 lemons)
- 3 Tbsp of Agave
- ½ cup of harissa paste
- 1 cup sour cream
- 1 tsp of salt

PROCEDURES

Whisk all ingredients well in a mixing bowl. Use to finish the final added flavor on your fish tacos.

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