

Wild Alaska Salmon Fajitas



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8 portions

Ingredients:

3 pounds Wild Alaska salmon, 4 to 6 oz. ea.

1 cup chili powder, prepared

16 Tablespoons olive oil

12 ounces red bell pepper, julienne

12 ounces green bell pepper, julienne

12 ounces red onion, julienne

12 ounces mushrooms, sliced

24 tortillas, corn or 8" flour, warm

16 ounces pico de gallo, prepared

16 ounces guacamole, prepared

8 cups black beans, hot

8 lime wedges

8 Tablespoons cilantro, chopped

Description:

Sprinkle 1 ½ tsp. of chili powder on each side of the Alaska salmon. Hold under refrigeration until needed.

One Serving: Place 1 portion of seasoned Alaska salmon on hot grill, grill 2-3 minutes, carefully turn, finish cooking. Add 2 Tbsp. olive oil to sauté pan, add 1 Tbsp. chili powder, heat. When pan is hot, add 1 ½ oz. each, red and green bell pepper, red onion and sliced mushrooms. Sauté 3-4 minutes until vegetables are al dente. Place vegetables on a serving plate and top with grilled fish. Surround with ramekins filled with 2 oz. each guacamole and pico de gallo, and 3 oz. of black beans. Add 3 tortillas and garnish the plate with a lime wedge and sprinkle with 1 Tbsp. chopped cilantro. Serve.

Swapped meats: beef, chicken or pork