



# SPICY SALMON TACOS

## • SLOW COOKER RECIPE •

1 lb. (0.454 kg) salmon fillets, 2" thick pieces

2 Tbsp. olive oil

1 lime, zested & juiced

1 pkg. **Savoury Southwest Salt Free Spice Blend**

½ tsp. salt

2 avocados, mashed

### **Peach & Mango Habanero Salsa**

In a small bowl mix the olive oil, lime juice, **Savoury Southwest Salt Free Spice Blend** and salt rub the mixture onto the salmon pieces. Lay the pieces of salmon in your slow cooker; cover and cook on LOW for 3-4 hours or HIGH for 1 ½ hours.

Once cooked, break the salmon up with a fork in the slow cooker.

Spread each tortilla with avocado, lay the salmon on the avocado and top with **Peach & Mango Habanero Salsa**.

- **Savoury Southwest Salt Free Spice Blend**
- **Peach & Mango Habanero Salsa**