

THE WAY THE COOKIE CRUMBLES



Dry-Rubbed Salmon Tacos with Tomatillo-Avocado Slaw (rewritten from Food and Wine via JBean Cuisine)

Serves 4

4 cups of pre-shredded coleslaw mix would work well here in place of the cabbage.

Tomatillo-avocado slaw:

2 tomatillos, husked and halved
2 tablespoons cilantro
1 small jalapeño, coarsely chopped
1 garlic clove, coarsely chopped
6 tablespoons sour cream or Greek yogurt
1 ripe avocado, halved, peeled, and pitted
salt to taste
lime juice to taste
½ head cabbage, cored and finely sliced

Salmon:

1 teaspoon ground cumin
1 teaspoon chili powder
½ teaspoon brown sugar
¼ teaspoon finely ground coffee
Salt and freshly ground black pepper
2 (8-ounce) salmon fillets
1 tablespoon olive oil
juice of ½ lime

For serving:

12 small flour or corn tortillas, heated and wrapped to keep warm
hot sauce, for serving

1. For the slaw: Transfer the tomatillos, cilantro, jalapeno, garlic, sour cream or Greek yogurt, and avocado to a blender or the bowl of a food processor. Process until smooth; season to taste with salt and lime juice. In a large bowl, stir the dressing into the cabbage. Set aside.
2. For the salmon: In a small bowl, combine the cumin, chili powder, brown sugar, coffee, and a generous pinch of salt and pepper. Dry the salmon fillets, then rub them with the spice mixture. If the salmon has skin, use all the rub on the skinless side; if the fillets are skinless, spread the spices on both sides.
3. Heat the oil in a large nonstick skillet over medium-high heat. Add the salmon (skin-side up if it has skin), and cook without moving until well-browned, about 4 minutes. Reduce the heat to medium, flip the salmon, and cook until the salmon just flakes, another 4-6 minutes. Transfer the salmon to a plate and break into approximately 1-inch pieces. Season with lime juice.
4. To serve: Top each tortilla with a portion of the salmon and the slaw; sprinkle with hot sauce. Serve immediately.