

Chipotle Salmon Tacos with Mango Salsa

The 2008 Taylor Family Vineyards Sauvignon Blanc is a great pairing with this dish. Barrel fermentation adds a bit richness to our Sauvignon Blanc that is not often found in the varietal and the combination of mango in the salsa and tropical flavors in the wine makes for a perfect match.

Tacos

- 1 TBSP Chipotle Chili Powder
- 1 TBSP Freshly Grated Orange Zest
- 2 TBSP Brown Sugar
- 1 TSP Alder Smoked Sea Salt
- 1 1/2 TBSP Olive Oil
- 4 Skinless Wild Salmon Filets
- 8 Warm Corn Tortillas
- 1/2 Cup Grated Cabbage
- 2 TBSP Crème Fraiche or Sour Cream
- 1 TSP Fresh Squeezed Lime Juice

Combine Chipotle Chili Powder, Orange Zest, Brown Sugar, Sea Salt in small bowl. Baste Salmon Filets with Olive Oil, sprinkle Chili Powder mixture over both sides of filets. Heat grill pan over high heat. Whisk limejuice into Crème Fraiche. Grill salmon in the heated grill pan until cooked (about 3 minutes per side). Divide salmon and cabbage, between warm tortillas. Add Mango Salsa and top with Crème Fraiche.

Mango Salsa

- 1 Diced Fresh Mango
- 1 Diced Haas Avocado
- 1/4 Small Red Onion
- 2.5 Ounces Diced Water Chestnuts
- 1/2 Diced Cucumber
- 1 Serrano Pepper
- 1/2 Cup Chopped Cilantro
- 1/4 Cup Diced Red Pepper
- 2 TBSP White Wine or Champagne Vinegar
- 1 TBSP Tangerine Juice
- Freshly Ground Sea Salt to Taste

Combine all ingredients. Let stand 30 minutes before serving. Serve on top of Salmon Tacos and with Fresh Tortilla chips.

