

Grilled Salmon Fajitas

2 Tbsp olive oil
¼ cup lime juice
2 cloves garlic, minced
1 tsp ground cumin
1 tsp dried oregano, crumbled
¼ tsp black pepper
1 lb Oregon Troll-Caught Salmon fillet
1 medium-size ripe avocado, peeled and pitted
1 medium-size ripe tomato, cored, seeded, and chopped
1 small yellow onion, finely chopped
2 Tbsp minced fresh cilantro (coriander), or flat-leaf parsley
2 Tbsp finely chopped canned green chili
8 flour tortillas, 8 inches in diameter
½ cup prepared salsa
½ cup sour cream

Toppings:

½ cup coarsely shredded Monterey Jack or cheddar cheese (2 oz)
½ cup shredded iceberg lettuce
½ cup coarsely chopped cored and seeded ripe tomato

Combine the oil, 2 tablespoons of the lime juice, the garlic, cumin, oregano, and pepper in a shallow nonmetallic bowl. Add the salmon, turn to coat, then cover and refrigerate for at least 2 hours or overnight.

Mash the avocado in a small bowl with a fork. Stir in the remaining 2 tablespoons lime juice, the tomato, onion, cilantro, and chili. Smooth a piece of plastic food wrap flat on the surface of the mixture (to keep it from darkening), then refrigerate until ready to proceed.

On a grill set 6 inches above coals, cook the salmon for 5 minutes. Meanwhile, wrap the tortillas in foil.

Turn the salmon over, lay the foil bundle on the grill with the salmon and cook the salmon 5 minutes longer or until it flakes easily.

To assemble the fajitas, flake the salmon, then layer on the tortillas along with the avocado mixture, salsa, and sour cream. Add the toppings, then roll the tortillas to enclose the filling.