

WTF DO I DO WITH Bee Sweet Citrus Navel Oranges and Lemons ?

{ what the fork }



SALMON TACOS WITH CITRUS SLAW & AVOCADO CILANTRO DRESSING

INGREDIENTS

SALMON:

½ Bee Sweet Citrus lemon, juiced
1 tsp olive oil
Salt and pepper, to taste

AVOCADO CILANTRO DRESSING:

½ Bee Sweet Citrus lemon, squeezed
¼ tsp salt
¼ tsp pepper
½ tbsp minced garlic
½ cup plain Greek yogurt
1 avocado
2 tsp olive oil

CITRUS SLAW:

1 Bee Sweet Citrus navel orange, juiced
¾ cups cilantro, chopped
2 tsp plain Greek yogurt
2½ cups bagged slaw
3 green onions, thinly sliced

ADDITIONAL:

4-5 corn tortillas

Prep Time: 25 min

Cook Time: 17 min

Servings: 2-3



DIRECTIONS

- 1 Preheat oven to 425° F with cast iron skillet inside. Allow oven and skillet to get hot.
- 2 While the oven is heating, prepare the salmon by coating it with olive oil and lemon juice. Sprinkle salt and pepper for additional taste. Set aside.
- 3 Combine all Avocado Cilantro dressing ingredients in a blender and blend until smooth. Cool the dressing in the fridge until needed.
- 4 Once the oven has preheated, place the coated salmon in the heated skillet and bake for 16-17 minutes.
- 5 Meanwhile, prepare the citrus slaw by mixing ingredients in a large bowl. For extra citrus taste, add additional chopped navel orange.
- 6 Once the internal temperature of the salmon has reached 145° F, remove from oven. The salmon should flake easily when cut with a fork.
- 7 Heat up corn tortillas. Add salmon and citrus slaw to tortillas. Drizzle with Avocado Cilantro dressing, and enjoy!

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