

# Vanilla Salmon Tacos

Total Time: 30 mins

Portions: 4 Portions



## Ingredients

### Salmon

**4** Salmon Filets  
**45 ml** Olive Oil  
**1 tsp** Taylor & Colledge Vanilla Bean Extract  
**pinch** Salt  
**pinch** ground black pepper

### Tacos

**100 g** Red Cabbage  
**1** Avocado  
**1** Mango  
**50 g** Feta Cheese  
Lime  
**10 g** Coriander optional  
**8** Corn Tortillas

## Preparation

1. Preheat the oven to 180°C. Line a baking sheet with parchment paper and set aside. In a small bowl, mix olive oil with Taylor & Colledge Vanilla Bean Paste, salt, and pepper to create a marinade for the salmon.
2. Place the salmon fillets on the prepared baking sheet. Brush them generously with the vanilla marinade, ensuring it's evenly distributed. Bake the salmon in the preheated oven until it is cooked through and flakes easily with a fork, about 10-15 minutes.
3. While the salmon is baking, prepare the taco toppings. Slice the red cabbage, avocado, and mango thinly, and crumble the feta cheese. Warm the corn tortillas on a skillet or microwave briefly until soft.
4. Assemble the tacos by placing a piece of baked salmon on a warmed tortilla. Top with red cabbage, avocado slices, mango, and crumbled feta cheese. Drizzle with lime juice and garnish with freshly chopped cilantro.