

Salmon Tacos with Poblano-Peach Salsa

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Here's a great use for leftover salmon. If you're cooking it fresh, just sear it in a little olive oil in a nonstick pan for 3 to 5 minutes per side (depending on thickness) over medium heat.

TIME: 20 minutes

MAKES: 4 servings

1 poblano pepper, seeded and finely chopped

1 jalapeno pepper, seeded and finely chopped

2 large peaches, pitted, peeled, and chopped

1 garlic clove, finely chopped

1/2 cup finely chopped red onion

1/4 cup loosely packed fresh cilantro

Juice of 1 large lime

Salt and freshly ground pepper

Fresh small corn or flour tortillas, wrapped in foil and warmed in a 350-degree oven

1 1/4 pounds cooked salmon, shredded (and warmed, if desired, also in foil in the oven)

Sour cream, for garnish

Mix the peppers, peaches, garlic, onion, cilantro, and lime juice together in a bowl.

Season to taste with salt and pepper.

To serve, pile warm tortillas with salmon, then the salsa, then add a dollop of sour cream.