

# Tasmanian Atlantic Salmon Tortillas



Tasmanian Atlantic Salmon is the standout amongst Superfoods. It's rich in Omega 3s and other essential nutrients for healthy hearts, active minds and youthful looks. Fast and easy to prepare, feel super by enjoying it twice a week. Tasmanian Atlantic Salmon is super-easy Superfood.

Serves 4



Prep in 10mins,  
cook in 10



Approx \$5.00  
a serve

- ✓ 800g Tasmanian Atlantic Salmon fillet, finely sliced with skin removed
- ✓ 1 teaspoon Mexican chilli spice, medium
- ✓ 1/2 teaspoon cinnamon
- ✓ 1 teaspoon extra virgin olive oil
- ✓ 1 avocado, peeled & diced
- ✓ 1 tomato, diced
- ✓ 1 spring onion, diced
- ✓ 1 tablespoon lemon juice
- ✓ A dash of Tabasco sauce (optional)
- ✓ Baby rocket leaves
- ✓ 4 Tortillas

To prepare salsa combine avocado, tomato, onion, lemon and Tabasco. Heat tortilla in oven or microwave. Meanwhile combine spices with oil and rub over salmon. Cook salmon over medium heat for 3-4mins or until opaque, and then serve with salsa and rocket in tortilla.

*Super-Easy Superfood*

For more information visit [tasmaniansalmon.com.au](http://tasmaniansalmon.com.au)



Tasmanian  
Atlantic  
Salmon