Hot Chilli Honey Glazed Salmon Tacos

EASY • 40 MINS

Turn taco night up a notch. Sweet heat from Capilano Hot Chilli Honey caramelises over tender salmon, balanced with zesty mango salsa and a squeeze of lime. Big flavours, messy hands, and tacos worth gathering for.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	25 mins	15 mins	6

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Ingredients

Tacos

- 60ml Capilano Hot Chilli Honey
- 30g butter
- 1 tsp finely chopped lemongrass
  1 clove garlic, crushed
- Juice of 1 lime
- 3 skinless Atlantic salmon fillets
- 6 soft tacos
- Coriander leaves and sliced jalapeno, to serve (optional)

Mango Salsa

- 1 small mango, peeled and diced
- 1 ear of corn, grilled and kernels cut off
- ¼ red onion, finely chopped
- ½ Lebanese cucumber, diced
- 1 small jalapeno, finely chopped (optional)
- Juice of ½ lime
- Small handful of coriander leaves, chopped

Method

1. Preheat oven to 180°c. Line a baking tray with baking paper.

2. Combine hot chilli honey, butter, lemongrass and garlic in a small saucepan over medium-high heat, stirring until the butter melts and the sauce thickens to a glaze. Stir in lime juice.

3. In a non-stick frypan cook salmon for 1 minute on each sides. Transfer to the prepared tray and spoon over the glaze. Bake for 10-12 mins or until the salmon is cooked to your liking. Roughly break up the salmon into large pieces.

4. To make the salsa combine all ingredients in a bowl.

5. Heat the tacos according to packet instructions. To assemble the tacos, spoon a tablespoon of salsa into the taco and top with flaked salmon. Garnish with coriander leaves and jalapeno slices, if using.

6. Finish with an extra drizzle of Capilano Hot Chilli Honey on top of each taco

Used in this recipe

Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and

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spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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