





Lay's® Creamy Herb Salmon Tacos

Ingredients

- 1 lb salmon fillets
- 3/4 cup, divided Lay's® Smooth Ranch Dip
- 2 scallions, thinly sliced
- 3 tbsp chopped cilantro, divided
- 1 tbsp freshly squeezed lime juice
- 1 small jalapeño pepper, seeded and diced
- 2 cups shredded cabbage
- 12 small corn tortillas, warmed
- 3/4 cup crumbled queso fresco cheese



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
15 minutes	20 minutes	35 min	4

How to make it

1. Preheat oven to 400°F. Line baking sheet with parchment paper.
2. Arrange salmon fillets on baking sheet and spread 1/4 cup Lay's® Smooth Ranch Dip evenly over top, dividing evenly.
3. Bake for 18 to 20 minutes or until cooked through and salmon flakes easily when pulled with fork. Let cool slightly. Using 2 forks, shred into smaller pieces.
4. In medium bowl, stir together remaining Lay's® Smooth Ranch Dip, scallions, 1 tbsp cilantro and lime juice. Add jalapeño and cabbage; stir to coat.
5. Divide salmon evenly among tortillas. Top evenly with cabbage mixture, queso fresco and remaining cilantro.

Made with



Lay's® Smooth Ranch Dip