LAY'S® Creamy Herb Salmon Tacos

Ingredients

- 1 lb salmon fillets
- 3/4 cup Lay's® Smooth Ranch Dip divided
- · 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	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
15 min	20 min	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