



Grilled Salmon Tacos with Grape Pico de Gallo



Ingredients

1 cup red seedless California grapes, chopped
1 cup green seedless California grapes, chopped
1/4 cup finely chopped pickled red onions (see recipe below)
1/2 jalapeño pepper, seeded and diced
Small pinch salt
1 pound salmon fillets
As needed olive oil
To taste pepper
12 small corn tortillas
2 limes, cut into wedges

Pickled Onions

1 red onion quartered, cut in 1 -inch strips
2/3 cup freshly squeezed lime juice or the juice of 5 limes
1/4 cup olive oil
1 tablespoons crumbled dried oregano
1 teaspoon salt

Mix all ingredients in mixing medium mixing bowl. Mix well to incorporate well. Let stand for 30 minutes. Can be made 1 day ahead.

Directions

Prepare a grill for cooking over medium heat.

Put the grapes, pickled onions, and jalapeño in a medium bowl. Season with salt and toss lightly. Cover and chill while you prepare the salmon.

Brush the salmon lightly with olive oil, then season with salt and pepper. Grill for 4 to 5 minutes on each side, or until it's cooked to your liking. Remove the salmon and keep it warm. Heat the tortillas briefly on the grill in batches until warmed.

To serve, coarsely chop the salmon and divide it between the tortillas. Top each taco with a heaping tablespoon of grape pico de gallo and serve with lime wedges.

Nutritional Information

Nutritional analysis per serving (3 tacos per serving): Calories 347; Protein 27 g; Carbohydrate 46 g; Fat 7 g; 18% Calories from Fat; Cholesterol 59 mg; Sodium 298 mg; Potassium 611 mg; Fiber 5 g.