



30-Minute Roasted Salmon Tacos with Corn & Pepper Salsa

Source: [EatingWell](https://www.eatingwell.com)

A honey-and-chipotle glaze gives this roasted salmon a sweet and spicy kick. If you have time, consider grilling or broiling the corn for a few minutes for additional flavor. Short on time? Thawed frozen corn can be used in place of fresh.

Servings: 4

Ingredients

- 2 teaspoons honey
- 1 canned chipotle pepper in adobo, finely chopped
- 1 teaspoon Dijon mustard
- 1 teaspoon fresh lime juice plus 2 tablespoons, divided
- 1 ¼ pounds center-cut salmon fillet
- ½ teaspoon kosher salt, divided
- 1 ½ cups fresh corn kernels (from 3 ears)
- 1 red bell pepper, finely chopped
- 2 scallions, thinly sliced on the bias
- 1 small jalapeño pepper, seeded and finely diced
- ½ cup chopped fresh cilantro
- 8 corn tortillas, warmed
- 1 avocado, sliced
- 1 lime, quartered

Directions

1. Preheat oven to 425°F. Line a large rimmed baking sheet with foil and coat lightly with cooking spray.
2. Combine honey, chipotle, mustard and 1 teaspoon lime juice in a small bowl.
3. Place salmon skin-side down on the prepared baking sheet; sprinkle with ¼ teaspoon salt. Roast for 14 minutes. Remove from oven; spread the honey-chipotle glaze over the fish and continue roasting until cooked through, 2 to 4 minutes.
4. Meanwhile, combine corn, bell pepper, scallions, jalapeño, cilantro and the remaining 2 tablespoons lime juice and ¼ teaspoon salt in a medium bowl; toss to combine.
5. Remove and discard salmon skin; flake the salmon. Serve in warmed tortillas, topped with avocado and the corn-and-pepper salsa. Serve with lime wedges.