INGREDIENTS
• 1 (14.75 oz.) can pink Alaska Salmon, drained and chunked
• 1/4 to 1/3 cup low-fat sour cream
• 1 Tbsp. lime juice
• 2 tsp. taco seasoning
• 2 cups packaged coleslaw mix (or shredded cabbage)
• 1 (11 oz.) can mandarin oranges in light syrup, not drained
• 1/4 cup chopped red onion or green onion
• 4 (6 to 7-inch size) whole wheat tortillas or
  8 (4 to 6-inch size) corn tortillas

INSTRUCTIONS
1. Mix the salmon, sour cream, lime juice and taco seasoning.
2. In another bowl, mix the coleslaw, mandarin oranges in syrup, and onions; drain the slaw.
3. Spoon salmon mixture onto tortillas.
4. Top with coleslaw mix.

A FACT ON CANNED SALMON
Heart healthy omega-3s in Wild Alaska Salmon help reduce the risk of heart attack and stroke while improving the function of blood vessels.