Turkey Tacos

Seasoned turkey and fresh toppings for an easy taco night.



SERVES
4

PREP
15 min

COOK / ASSEMBLY
15 min

Ingredients

- 1 lb lean ground turkey
- 1 tbsp olive oil
- 1 small onion, finely diced
- 2 garlic cloves, minced
- 2 tsp chili powder
- 1 tsp ground cumin
- 1/2 tsp smoked paprika
- 1/2 tsp dried oregano
- 1/2 tsp kosher salt
- 1/3 cup tomato sauce
- 1/4 cup water
- 8 small tortillas
- 2 cups shredded lettuce
- 1 avocado, sliced
- 1 cup diced tomatoes
- 1/2 cup sour cream
- Lime wedges
- 2 tbsp chopped cilantro, optional

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How to Make It

1. Heat oil over medium heat. Soften onion 4 minutes. Add turkey and cook, breaking it apart, until no longer pink.

2. Stir garlic and seasonings into the turkey for 30 seconds. Add tomato sauce and water.

3. Simmer 5 minutes until juicy and turkey reaches 165 F; add a splash of water if dry.

4. Warm tortillas and fill with turkey, lettuce, avocado, tomatoes and sour cream. Serve with lime.

Jane's Note

Set out the toppings in small bowls and let everyone build their own tacos.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.