



TASTY TURKEY TACOS

Ingredients

- 2 teaspoon chili powder
- 3 teaspoon cumin
- 2 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1 lb 93% ground turkey
- 12 crunchy taco shells
- 2 cups romaine lettuce, shredded
- 1 cup tomato, chopped
- 4 oz 2% reduced-fat shredded Mexican-blend cheese
- Water, if needed

SERVINGS: 6 PEOPLE

Instructions

1. Wash your hands and vegetables. Clean your cooking area.
2. Combine chili powder, cumin, onion powder, garlic powder, dried oregano, and paprika in a small bowl.
3. Heat a large non-stick skillet over medium-high. Add turkey; cook 5 minutes or until browned, stirring to crumble. Sprinkle with spice mixture; cook 1 minute or until fragrant, stirring constantly. Add water (if needed); cook 4 minutes or until thickened and meat is done.
4. Heat taco shells according to package directions.
5. Fill shells evenly with turkey filling, lettuce, tomato, avocado, and cheese.
6. Enjoy!

