

# Turkey Street Tacos

-with cilantro cream sauce-



# Ingredients

## Taco Meat Mixture

- 2 Tbsp olive oil
- 1 yellow onion, diced
- 1 lb lean ground turkey
- 1 clove garlic, finely minced
- 1 tsp cumin powder
- 2 Tbsp chili powder
- 1 tsp salt
- 1/2 tsp pepper
- 3 Tbsp tomato paste

## Cilantro Cream Sauce

- 3/4 cup sour cream
- 1/4 cup mayonnaise
- 1 clove garlic
- 1 or 2 handfuls fresh cilantro leaves
- 2 tsp lime juice
- pinch of salt and pepper

## Fixings

- 1 pkg small flour taco shells, street taco size
- 1 cup grated cheddar cheese
- 2 roma tomatoes, diced

# Instructions

- Wash hands for 20 seconds, using warm/soapy water. Make sure you scrub around your wrists, under your finger nails, and in between your fingers.

## Cilantro Cream Sauce

- Add all ingredients to a food processor and blend very well. Taste and adjust amount of cilantro and/or salt to your liking. For a strong cilantro flavor, you'll know the sauce is ready once it turns a pale tint of green.

## Taco Meat Mixture

- Heat skillet to medium high and add the olive oil. When it starts to simmer, add the diced onion. Stir occasionally, until softened.
- Add the ground turkey, breaking it up as you cook it.
- Add the garlic, cumin, chili powder, salt, and pepper. Stir well.
- Cook until the meat is cooked through (165 degrees Fahrenheit), and add the tomato paste. Cook it just a couple minutes longer to heat the tomato paste through.
- Assemble your tacos with the cheese, meat, diced tomatoes, and drizzle of the cilantro cream sauce. Enjoy!