DINNERLY

Turkey & Black Bean Corn Tacos

with Salsa & Crema

30-40min 2 Servings

Tacos are one of our favorite paths to a quick and satisfying meal. A lean but hearty filling of ground turkey and black beans gets a flavor blast from taco seasoning before piling into warm corn tortillas. Seasoned tomatoes adds a bite of freshness, while crema lends a creamy coolness to the spiced meat and beans. We've got you covered!

WHAT WE SEND

- 1 plum tomato
- 1 oz sour cream [1]
- 6 (6-inch) corn tortillas
- 10 oz pkg ground turkey
- 15 oz can black beans
- ¼ oz taco seasoning

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar)

TOOLS

- medium skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 38g, Carbs 62g, Protein 38g

1. Prep ingredients

Finely chop **1 teaspoon garlic**.

Coarsely chop **tomato**.

2. Make crema & salsa

In a small bowl, thin **all of the sour cream** with **1 teaspoon water** at a time to reach desired consistency; season to taste with **salt** and **pepper**.

In a separate small bowl, toss **tomatoes** with **1 tablespoon oil, 1 teaspoon vinegar**, and **¼ teaspoon chopped garlic**; season to taste with **salt** and **pepper**.

3. Warm tortillas

Heat a medium skillet over medium-high. Add **1 tortilla** at a time and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate and cover to keep warm until ready to serve (see step 6 for microwave directions).

4. Brown turkey

Heat **1 tablespoon oil** in same skillet over medium-high. Add **turkey** and **remaining chopped garlic**; season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until browned all over, about 3 minutes.

5. Add beans & serve

Add **half of the beans and their liquid** (save rest for own use) and **all of the taco seasoning** to skillet with **turkey**. Cook until beans are warmed through and turkey is cooked through, about 2 minutes. Season to taste with **salt** and **pepper**.

Pile **turkey and bean filling** into **tortillas** and top with **salsa** and **crema**. Enjoy!

6. Microwave tortillas!

Speed up the prep and warm your tortillas in the microwave. Stack 6 tortillas at a time and wrap in a damp paper towel. Microwave on high in 30 second increments until tortillas are warmed through and pliable.