

DINNERLY



Low-Cal Oven-Fried Turkey Taquitos with Salsa Verde & Sour Cream



30-40min



2 Servings

Who said taquitos have to be a guilty pleasure? We cut the calories with a ground turkey filling that won't make you miss red meat, and we crisp up the tortillas in the oven instead of the deep fryer. Top them off with fresh green salsa, cool sour cream, and a sprinkle of red onion to really up the WOW-factor. We've got you covered!

WHAT WE SEND

- 1 medium red onion
- 10 oz pkg ground turkey
- ¼ oz taco seasoning
- 2 (4 oz) green enchilada sauce^{1,6}
- 6 (6-inch) flour tortillas¹
- 2 (1 oz) sour cream⁷

WHAT YOU NEED

- neutral oil
- garlic
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 33g, Carbs 53g, Proteins 37g

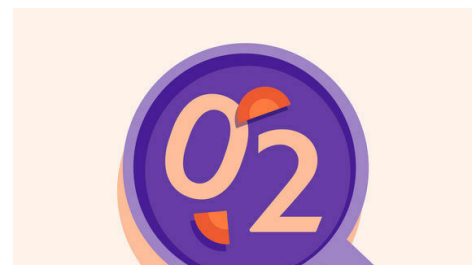


1. Prep garlic & onion

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet.

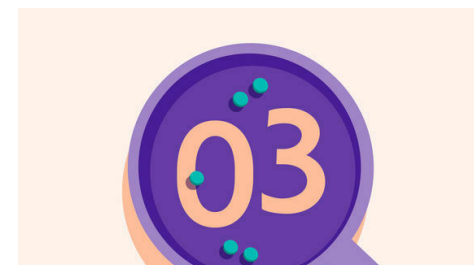
Finely chop **2 teaspoons garlic**.

Finely chop **onion**.



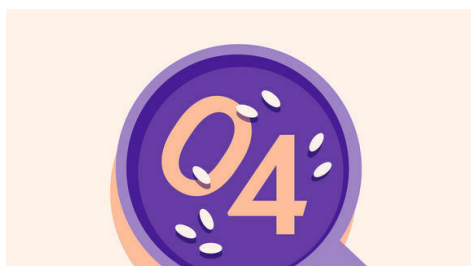
2. Cook turkey

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the onions**; cook until softened and golden-brown, 4–5 minutes. Add **turkey, taco seasoning, chopped garlic**, and **½ teaspoon salt**. Cook, breaking up turkey into large pieces, until browned, about 3 minutes. Stir in **half of the enchilada sauce**; cook 1 minute more. Season to taste with **salt**.



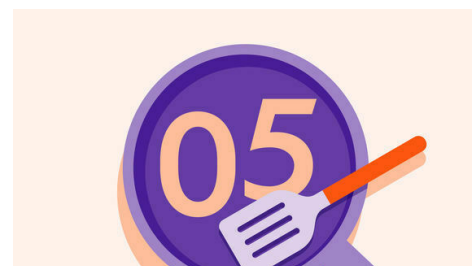
3. Assemble taquitos

Place **tortillas** on a work surface; spoon about **3 tablespoons of the turkey filling** onto one half of each tortilla; spread into a 4x1-inch rectangle. Starting at the filled side, roll up tightly. Place seam side down on prepared baking sheet.



4. Bake taquitos

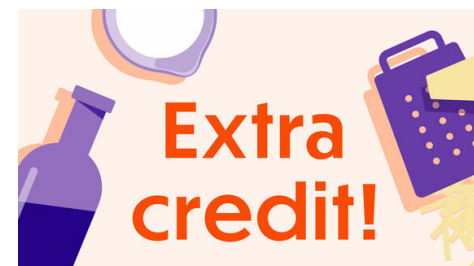
Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until golden-brown and crisp, 15–20 minutes (watch closely as ovens vary). Transfer **remaining enchilada sauce** to a microwave-safe bowl and microwave until warmed through, about 2 minutes.



5. Finish & serve

In a small bowl, thin **sour cream** by adding **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**.

Serve **turkey taquitos** topped with **remaining enchilada sauce, sour cream**, and **remaining chopped onions**. Enjoy!



6. Add all the toppings

Why stop at sour cream? Go get yourself some guacamole, fresh pico, and maybe even some cheese, because, well, cheese!