

DINNERLY



Turkey & Black Bean Tacos:

More servings? Or leftovers? You choose!



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 2 (1 oz) pkts sour cream ¹
- 12 (6-inch) flour tortillas ^{2,3}
- 10 oz pkg ground turkey
- 1 can black beans
- 2 (¼ oz) pkts taco seasoning

WHAT YOU NEED

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

TOOLS

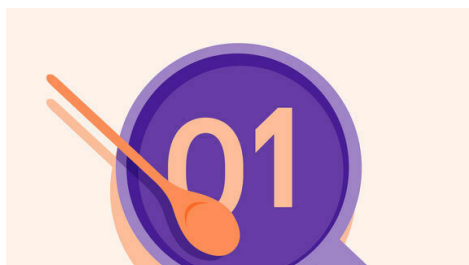
- large skillet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

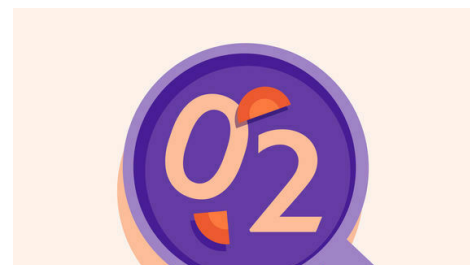
NUTRITION PER SERVING

Calories 500kcal, Fat 22g, Carbs 50g, Protein 26g



1. Prep ingredients

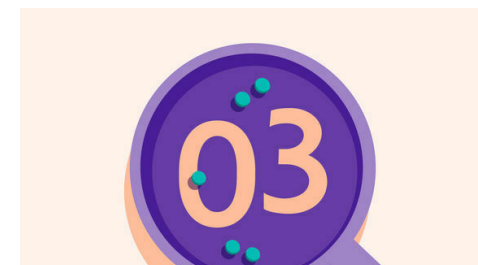
Finely chop **2 teaspoons garlic**. Coarsely chop **tomatoes**.



2. Make crema & salsa

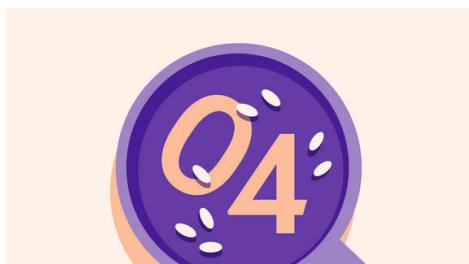
In a small bowl, thin **all of the sour cream** with **1 teaspoon water** at a time to reach desired consistency; season to taste with **salt** and **pepper**.

In a separate small bowl, toss **tomatoes** with **1 tablespoon oil**, **2 teaspoons vinegar**, and **¼ teaspoon chopped garlic**; season to taste with **salt** and **pepper**.



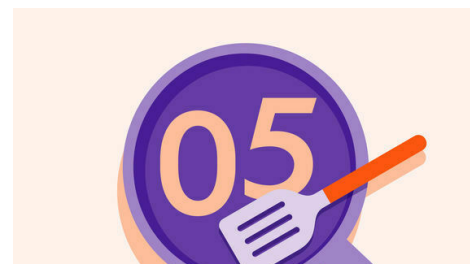
3. Warm tortillas

Heat a large skillet over medium-high. Add **1–2 tortillas** and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate and cover to keep warm until step 5. Repeat with **remaining tortillas**. (See step 6 for microwave instructions.)



4. Brown turkey

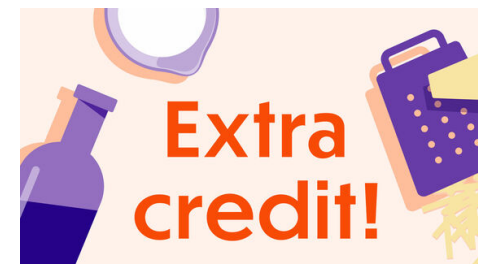
Return same skillet over medium-high and heat **1 tablespoon oil**. Add **turkey** and **remaining chopped garlic**; season with **salt** and **pepper**. Cook, breaking up turkey into small pieces, until browned all over, about 3 minutes.



5. Finish & serve

Add **beans** (including liquid from can) 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**.

Spoon **turkey and black bean filling** into **tortillas**. Top with **salsa** and drizzle **crema** over top. 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 intervals until tortillas are warmed through and pliable.