

DINNERLY



Turkey & Red Pepper Soft Tacos with Pickled Onions & Sour Cream



ca. 20min



2 Servings

Taco Tuesdays? More like Taco Mondays, Tuesdays, Wednesdays, Thursdays, Fridays, Saturdays, Sundays. Are we right? This taco is just as craveable as any other but with a delicious combo of ingredients that you might not find at your local taco joint. Lean ground turkey, roasted red peppers, pickled red onions, and a sour cream drizzle are all wrapped up in a flour tortilla for an out-of-sight b...

WHAT WE SEND

- ground turkey
- red onion
- tampico de gallo
- garlic
- roasted red pepper
- 1
- 7

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

- aluminium foil
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 520kcal, Fat 23g, Carbs 48g, Protein 30g



1. Season turkey

Peel and finely chop **1 large garlic clove**. In a medium bowl, combine **chopped garlic**, **turkey**, **1 teaspoon Tam-pico de gallo** (save rest for your own use), and **a few grinds pepper**.



2. Prep ingredients

Halve **onion**, then peel and finely chop (about 1¼ cups). Finely chop **roasted red peppers**. In a medium bowl, combine **1 tablespoon vinegar**, **1 teaspoon sugar**, and **a pinch each salt and pepper**, whisking until sugar and salt dissolve. Add **¼ cup of the chopped onion**, then stir to combine. Let stand at room temperature until step 5.



3. Warm tortillas

Heat a heavy, medium skillet over high. Working with 1 at a time, heat **tortillas** until warm, about 15 seconds. Wrap in foil to keep keep warm.



4. Make turkey filling

In same skillet, heat **1 tablespoon oil** over high. Add **remaining onions**. Cook, stirring, until browned, 1–2 minutes. Add **turkey**. Cook, stirring, until turkey is cooked through, 2–3 minutes. Add **roasted peppers** to skillet, then cook until warm, about 2 minutes.



5. Finish & serve

In a small bowl, thin **sour cream** with **1 teaspoon of water** at a time, to make a spoonable sauce. Spoon **turkey mixture** onto **tortillas** and top with **pickled onions** and **some of the pickling liquid**. Top with **sour cream**. Enjoy!



6. Take it to the next level

Set up a taco bar! Add shredded lettuce, guacamole, hot sauce, diced tomatoes, a salsa of your choice, even fresh cilantro!