DINNERLY



Speedy Recipe! Oven-Fried Turkey Taquitos

with Salsa Verde





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 red onion
- 10 oz pkg ground turkey
- · ¼ oz granulated garlic
- · ¼ oz taco seasoning
- 2 (4 oz) green enchilada sauce 1,2
- 6 (6-inch) flour tortillas 1,2
- · 2 (1 oz) sour cream 3

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- · rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 33g, Carbs 53g, Protein 37g



1. Prep onion

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

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, ½ teaspoon granulated garlic, and ½ teaspoon salt. Cook, breaking up into large pieces, until browned, 3 minutes. Stir in half of the enchilada sauce; cook 1 minute. 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 **taquitos**, 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!