

DINNERLY



Turkey & Black Bean Lettuce "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 crisp romaine leaves. 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 cream¹
- 1 romaine heart
- 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 560kcal, Fat 36g, Carbs 28g, Protein 35g



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. LETTUCE WRAP VARIATION

Pull apart **lettuce leaves**, then rinse and pat dry; discard ends.



4. Brown turkey

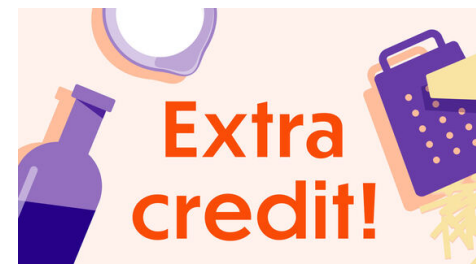
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **turkey** and **remaining chopped garlic**; season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until browned all over, about 3 minutes.



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 **lettuce leaves** and top with **salsa** and **crema**.
Enjoy!



6. Lettuce help ya out!

You may get more lettuce leaves out of the romaine than you think you need. Double stack the lettuce on each wrap! This will provide an extra crunchy, doubly satisfying base AND get a few extra greens in.