

DINNERLY



Salsa Turkey Tacos

with Shredded Romaine & Garlic Crema



ca. 20min



2 Servings

Never have we ever said no to a taco night fiesta. Especially, when that mid-week work slump hits and we just want a loaded taco in each hand. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 2 pkts sour cream ⁷
- 6 (6-inch) flour tortillas ¹
- 10 oz pkg ground turkey
- taco seasoning (use 1 Tbsp)
- 1 pkt salsa
- 1 romaine heart

WHAT YOU NEED

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

TOOLS

- 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 790kcal, Fat 41g, Carbs 63g, Protein 42g



1. Make vinaigrette & crema

Finely chop **1 teaspoon garlic**. In a medium bowl, whisk to combine **¼ teaspoon of the garlic, 1 teaspoon vinegar**, and **1 tablespoon oil**. Season to taste with **salt and pepper**; set aside until step 5. In a small bowl, combine remaining garlic and **sour cream**. Slightly thin by stirring in 1 teaspoon water at a time, as needed. Season to taste with **salt and pepper**.



2. Char tortillas

Heat a medium skillet over high. Place **1 tortilla** in skillet at a time and cook on one side until charred in spots, about 30 seconds. Wrap in a clean towel or aluminum foil to keep warm as you go. Repeat with remaining tortillas.



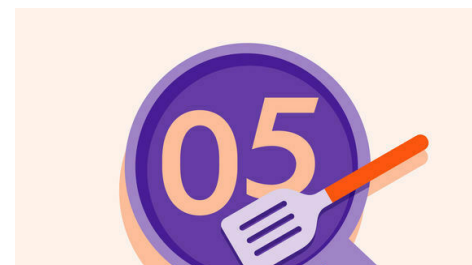
3. Cook turkey

Heat **1 tablespoon oil** in same skillet over medium-high. Add **turkey, 1 tablespoon taco seasoning**, and season with **salt and pepper**. Cook until browned all over and turkey is cooked through, 3–4 minutes.



4. Add salsa to filling

Add **⅓ cup salsa** and **¼ cup water** to skillet with **turkey filling**. Cook over medium-high, stirring occasionally, until liquid is nearly reduced, 1–2 minutes. Remove skillet from heat. Season to taste with **salt and pepper**.



5. Finish & serve

Halve **romaine** lengthwise, then thinly slice crosswise, discarding stem end. Transfer lettuce to bowl with **vinaigrette**, tossing to combine. Make **tacos** at the table with **warm tortillas, salsa turkey filling**, and **shredded lettuce**. Top with **garlic crema** and **remaining salsa**. Enjoy!



6. Make a quick pickle!

Have a red onion or shallot on hand? Make pickled onions for another pop of flavor! Thinly slice **¼ cup** of onion. In a small bowl, whisk together 1 tablespoon each oil and vinegar with a pinch each salt, sugar, and pepper. Stir in sliced onion; set aside to marinate, while you make the filling.