





## 20 Min: Turkey Chili Tacos

with Red Cabbage Slaw

 under 20min  2 Servings

These no-hassle turkey tacos are perfect for when time is tight, or you just need dinner on the table-fast! Charred flour tortillas are loaded with lean ground turkey, sautéed bell peppers, smoky chili spice, salsa, cheddar cheese. A vibrant homemade red cabbage slaw serves a tangy crunch!



## What we send

- 1 lb red cabbage (use half)
- garlic (use 1 large clove)
- 1 oz scallions
- 1 oz mayonnaise <sup>3,6</sup>
- 1 bell pepper
- 2 pieces cheddar <sup>7</sup>
- (6-inch) flour tortillas (use 6) <sup>1</sup>
- 10 oz pkg ground turkey
- chili powder (use 1½ tsp)
- 4 oz salsa

## What you need

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

## Tools

- medium heavy skillet (preferably cast-iron)

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1020kcal, Fat 61g, Carbs 73g, Protein 47g



### 1. Prep slaw

Halve **cabbage**, remove core, then thinly slice one of the halves into thin ribbons. (You can use a v-slicer or a food processor if you prefer.) Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice.



### 4. Char tortillas

Heat a medium heavy skillet (preferably cast-iron) over high. Add **1 tortilla** and cook until warm and browned in spots, about 30 seconds per side. Wrap in foil or a clean kitchen towel to keep warm as you go. Repeat with remaining 5 tortillas.



### 2. Dress slaw

In a large bowl, stir to combine **mayonnaise, chopped garlic, 1 tablespoon each of oil and vinegar, and a pinch of sugar**. Season to taste with **salt and pepper**. Add **cabbage** and **scallions**, tossing to combine. Set aside until ready to serve.



### 5. Cook turkey filling

Heat **1 tablespoon oil** in same skillet over medium-high. Add **peppers** and cook until tender and browned in spots, 4-5 minutes. Stir in **ground turkey, 1½ teaspoons chili powder, 1 tablespoon oil, and a pinch each of salt and pepper**. Increase heat to high and cook, breaking up meat into smaller pieces, until turkey is browned and cooked through, 4-5 minutes.



### 3. Prep bell pepper & cheese

Halve **bell pepper**, remove stem and seeds, then cut into ½-inch pieces. Finely chop **all of the cheddar**.



### 6. Finish filling & serve

Stir **salsa** and **1 tablespoon water** into skillet with **turkey and peppers**. Cook until warmed through, about 30 seconds. Remove skillet from heat. Season to taste with **salt and pepper**. Sprinkle **cheddar** over top filling. Make **tacos** at the table with **charred tortillas, turkey chili filling, and red cabbage slaw**. Enjoy!