



Oven-Fried Turkey & Poblano Taquitos

with Garlic Crema & Fresh Cilantro



30-40min



2 Servings

Taquitos are basically crunchy tacos, rolled into neat little cylinders. For this oven-fried version, we fill flour tortillas with a mixture of taco spiced-ground turkey, poblano peppers, and spinach, then top it with cheese before rolling and baking. The shape makes them perfect for dipping into garlicky sour cream. Fun to make and eat, this peaky eater-proof meal is a dinner win-win situation.

What we send

- ¼ oz fresh cilantro
- garlic
- 3¾ oz mozzarella ⁷
- 1 poblano pepper
- 10 oz ground turkey
- ¼ oz taco seasoning
- 4 oz salsa
- 3 oz baby spinach
- 6 (6-inch) flour tortillas ¹
- 2 (1 oz) sour cream ⁷

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- box grater
- rimmed baking sheet
- 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 750kcal, Fat 41g, Carbs 45g, Proteins 49g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Finely chop **cilantro leaves and stems**. Finely chop **2 teaspoons garlic**. Coarsely grate **mozzarella**. Halve **poblano pepper**, discard stem and seeds, then thinly slice crosswise. Lightly **oil** a rimmed baking sheet.



4. Assemble taquitos

Place **tortillas** on a work surface. Use a slotted spoon to place **filling** on one half of each tortilla (about a heaping ¼ cup each). Top with **cheese**, then roll tightly, starting at the filled side of the tortilla. Place taquitos, seam side down, on prepared baking sheet.



2. Cook peppers & turkey

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and season with **salt** and **pepper**. Cook, stirring, until peppers are crisp-tender, 3-4 minutes. Add **turkey** and **all of the taco seasoning** and season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until browned, about 4 minutes. Stir in **1 teaspoon of the chopped garlic**.



5. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until lightly brown and crisp, about 15-17 minutes (watch closely as ovens vary).



3. Finish filling

To skillet with **turkey and peppers**, stir in **salsa, spinach**, and **half of the chopped cilantro**. Cover and cook until spinach is just wilted and turkey is cooked through, 1-2 minutes. Uncover and stir to combine. Remove from heat and season to taste with **salt** and **pepper**.



6. Finish & serve

Stir to combine **all of the sour cream** and **remaining garlic** in a small bowl. Slightly thin sour cream by stirring in **1 teaspoon water** as needed; season to taste with **salt** and **pepper**. Drizzle **taquitos** with **garlic crema** and garnish with **remaining cilantro**. Enjoy!