



# DINNERLY



## Turkey & Red Pepper Soft Tacos with Pickled Onions & Sour Cream

 ca. 20min  2 Servings

Taco Tuesdays? More like Taco Mondays, Tuesdays, Wednesdays, Thursdays, Fridays, Saturdays, Sundays. Are we right? This taco is just as craveable as any other but with a delicious combo of ingredients that you might not find at your local taco joint. Lean ground turkey, roasted red peppers, pickled red onions, and a sour cream drizzle are all wrapped up in a flour tortilla for an out-of-sight b...

#### WHAT WE SEND

- ground turkey
- red onion
- tampico de gallo
- garlic
- roasted red pepper

#### WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

#### TOOLS

- aluminium foil
- medium skillet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 520.0kcal, Fat 23.0g, Proteins 30.0g, Carbs 48.0g



#### 1. Season turkey

Peel and finely chop **1 large garlic clove**. In a medium bowl, combine **chopped garlic, turkey, 1 teaspoon Tam-pico de gallo** (save rest for your own use), and a **few grinds pepper**.



#### 2. Prep ingredients

Halve **onion**, then peel and finely chop (about 1¼ cups). Finely chop **roasted red peppers**. In a medium bowl, combine **1 tablespoon vinegar, 1 teaspoon sugar, and a pinch each salt and pepper**, whisking until sugar and salt dissolve. Add **¼ cup of the chopped onion**, then stir to combine. Let stand at room temperature until step 5.



#### 3. Warm tortillas

Heat a heavy, medium skillet over high. Working with 1 at a time, heat **tortillas** until warm, about 15 seconds. Wrap in foil to keep keep warm.



#### 4. Make turkey filling

In same skillet, heat **1 tablespoon oil** over high. Add **remaining onions**. Cook, stirring, until browned, 1–2 minutes. Add **turkey**. Cook, stirring, until turkey is cooked through, 2–3 minutes. Add **roasted peppers** to skillet, then cook until warm, about 2 minutes.



#### 5. Finish & serve

In a small bowl, thin **sour cream** with **1 teaspoon of water** at a time, to make a spoonable sauce. Spoon **turkey mixture** onto **tortillas** and top with **pickled onions** and **some of the pickling liquid**. Top with **sour cream**. Enjoy!



#### 6. Take it to the next level

Set up a taco bar! Add shredded lettuce, guacamole, hot sauce, diced tomatoes, a salsa of your choice, even fresh cilantro!