



DINNERLY



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

 20-30min  4 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

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

WHAT YOU NEED

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

TOOLS

- aluminium foil

ALLERGENS

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

NUTRITION PER SERVING

Calories 510.0kcal, Fat 23.0g, Proteins 30.0g, Carbs 45.0g



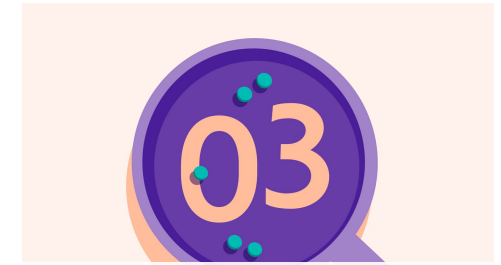
1. Season turkey

Peel and finely chop **2 large garlic cloves**. In a medium bowl, combine **chopped garlic, turkey, 1½–2 teaspoons Tam-pico de gallo** depending on heat preference (save rest for your own use), and **a few grinds pepper**.



2. Prep ingredients

Halve **onion**, then peel and finely chop (about 2 cups). Finely chop **roasted red peppers**. In a medium bowl, combine **2 tablespoons vinegar, 2 teaspoons sugar, and a generous pinch each salt and pepper**, whisking until sugar and salt dissolve. Add **½ cup of the chopped onion**, then stir to combine. Let stand at room temperature until step 5.



3. Warm tortillas

Heat a heavy, large skillet over high. Working in batches, heat **tortillas** until warm, about 15 seconds. Wrap in foil to keep warm.



4. Make turkey filling

In same skillet, heat **2 tablespoons oil** over high. Add **remaining onions**. Cook, stirring, until browned, 2–3 minutes. Add **turkey**. Cook, stirring, until turkey is cooked through, 3–4 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!