



Share Our Strength's Cooking Matters Turkey Tacos

Ingredients:

1 lb ground turkey
1 can pinto beans, drained
1 15oz can petite dice tomatoes
1 zucchini, shredded
½ onion, minced
1 clove garlic, minced
1 tbsp chili powder
1 tbsp cumin
2 tsp garlic powder
1 tsp paprika
...or skip chili powder, cumin, garlic powder and paprika and add 2.5 tbsp taco seasoning
2 tsp salt
1 tsp black pepper

Taco shells

Shredded cheddar
Diced tomatoes
Shredded lettuce
Salsa

Directions:

In a large skillet, heat 1 tbsp olive oil – when shimmering, add onions and zucchini. Stirring constantly, cook until the onions start to soften – about 5 minutes.

Add ground turkey and seasoning, and cook, breaking up large chunks of turkey, until no longer pink – about 8–10 minutes.

Reduce heat to low, add pinto beans and tomatoes and simmer 20 minutes.

Serve on warmed taco shells with your favorite taco seasonings. We like shredded cheddar cheese, fresh diced tomatoes, shredded romaine lettuce and some homemade salsa or hot sauce!