



Dinner ,Natural Cheese

Ground Turkey Taco Lettuce Wraps

Prep time: Cook Time: Servings: 4

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tomatoes		Finely diced	1 /Cup
Ground turkey breast			1 /lb.
Olive oil			2 /Tbsp
Salsa			1/2/Cup
Red onion		Finely chopped	1/2/Cup
Yellow onion		Finely chopped	1/2/Cup
Taco seasoning package			1 /Each
Red bell pepper		Finely chopped	1/2/Cup
Cilantro		Finely chopped	1/4/Cup
Shredded Cheddar Jack Cheese			1/2/Cup
Bib lettuce leaves			8 /Each

Instructions

1. In a large non-stick skillet over medium heat, combine 2 tablespoons olive oil, bell pepper, and ½ cup yellow onion. Sauté for 3-4 minutes, or until onions become translucent.
2. Add ground turkey to the skillet; cook for 5-7 minutes, or until turkey is cooked through.
3. Add taco seasoning and salsa, stir well, and reduce heat to simmer. Cover and let turkey taco mixture simmer for 5 minutes.
4. When ready to serve, fill each lettuce cup up with equal amounts of ground turkey mixture, top with shredded cheese, tomatoes, red onion, and cilantro.

