



## turkey taco salad boats

cook time:  
25

prep time:  
15

featured product:  
**romaine heart leaves**

switch up the typical taco salad with this gluten-free turkey option using our romaine heart leaves as the bowl.

mixed with layers of spices and flavor, plus wholesome veggies that give a nod to your favorite fresh, chunky salsa. top it off with a generous drizzle of our avocado cilantro dressing for a burst of flavor! this recipe makes a great healthy lunch or light dinner, and it's easy enough to be a prep-ahead meal.



### ingredients

4 servings

#### produce

8 **organicgirl**© romaine heart leaves ?

½ cup **organicgirl**© avocado cilantro dressing

1 medium onion, chopped

4 green onions, thinly sliced

1 medium tomato, diced

2 garlic cloves, minced

#### meat

1 pound **Diestel** ground turkey

#### dairy

1 cup (4 ounces) shredded **Black Diamond 5-year cheddar**

#### grocery

2 tablespoons **Fresh to Market** olive oil

1 tablespoon **Morton & Bassett** chili powder

2 teaspoons **Morton & Bassett** cumin

¾ teaspoon fine sea salt

2 tablespoons tomato paste

1 cup roughly crushed **Fresh to Market** tortilla chips

### substitutions

? substitute with **little gems**

## directions

1. in a large skillet, heat oil over medium. add onion and sauté until softened, 6-8 minutes. add turkey and cook, breaking up meat with a spoon, until no longer pink, about 10 minutes.

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2. stir in garlic, chili powder, cumin, salt, tomato paste, and  $\frac{3}{4}$  cup water. bring to a boil, then reduce heat to simmer until thick, about 5 minutes.

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3. divide turkey mixture between romaine leaves, and top with tortilla chips, cheddar, green onion, and tomato. drizzle with dressing and enjoy!

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4. store leftovers in individual containers for tasty tacos all week!

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