



GROUND TURKEY TACOS WITH KALE SLAW

Ingredients

8 Mission® Carb Balance® Whole Wheat Tortillas, warmed

- 2 tbsp. Vegetable oil
- 1 Medium onion, diced
- 2 Garlic cloves, minced
- 1 tsp. Cumin
- 1 tsp. Coriander
- 1 tsp. Dried oregano
- ½ tsp. Salt
- ¼ tsp. Cayenne pepper
- 1 lb. Ground turkey

For Dressing

- 2 tbsp. Fresh lime juice
- 1 tbsp. Olive oil
- 2 tsp. Dijon mustard
- 1 Garlic clove, minced
- ¼ tsp. Black pepper
- ¼ tsp. Salt

For Slaw

- 2 Packed cups finely shredded kale
- 1 Large carrot, peeled and cut into matchsticks
- ½ cup Chopped green onion

Instructions

1. In a large skillet heat oil over medium-high. Add onion and garlic and sauté until softened, 6-8 minutes. Stir in cumin, coriander, oregano, salt, and cayenne. Add turkey and cook, breaking up meat with a spoon, until cooked through and starting to brown, about 10 minutes.
2. In a medium bowl whisk together lime juice, oil, Dijon, garlic, salt, and pepper. Toss dressing with kale, carrot, and green onion.
3. In a large, dry skillet over medium, heat tortillas 1 at a time, flipping once, until heated through and pliable. Transfer to a plate and warm remaining tortillas, stacking them on top of each other.
4. Serve turkey and slaw with tortillas.

Makes 8 Tacos