

Will Turner's All-time Favorite Turkey Tacos Recipe



Prep Time: 3 minutes
Cook Time: 12 minutes
Total Time: 15 minutes
Servings: 4 servings
Calories: 237 kcal

Ingredients:

- 1 teaspoon olive oil or vegetable oil
- 1 onion chopped finely
- 2 tablespoons homemade taco seasoning or 1 packet store-bought seasoning
- 3 cloves garlic, minced
- 1.5 teaspoons dried oregano
- 1 pound ground turkey or roasted and shredded turkey
- 1 (8 ounce) can tomato sauce* (see notes)
- 2 teaspoons cider vinegar
- 1 teaspoon brown sugar
- Salt and freshly ground black pepper
- Corn tortillas (NO FLOUR TORTILLAS!) – Will's Orders!

Instructions:

1. Heat oil in a large skillet over medium-high heat until shimmering. Add onion and cook until softened, about 5 minutes.
2. Add taco seasoning, garlic and oregano, stirring until fragrant, about 30 seconds.
3. Add ground turkey and cook, stirring occasionally, until almost cooked through, but still slightly pink, about 2 minutes.
4. Stir in tomato sauce, vinegar and brown sugar. Bring to a simmer and cook until thickened, about 4 minutes. Season to taste with salt and pepper.
5. Divide filling evenly among tortillas and serve with healthy garnishes, such as shredded lettuce, diced tomato and cubed avocado pieces, scallions, and cilantro leaves.
6. See photo.

*Recipe Notes

1 (6 ounce) can tomato paste plus 1/2 cup water may be substituted for the tomato sauce.
Add some racing heat to Will's Turkey Tacos with his favorite hot sauce straight from the bottle.



Will's "Pedal to the Metal" Simple Serrano & Habanero Pepper Salsa Recipe



Ingredients:

- 3 cups tomatoes, diced, seeded, divided, canned or fresh
- 2 cloves garlic, chopped small
- ½ cup red onion, diced small
- 3 serrano peppers, seeded, chopped small
- 1 very small habanero pepper, chopped fine
- 1 tbsp cilantro (use more if you'd like)
- ½ tsp salt
- ½ tsp ground pepper
- 1 tsp cumin

Instructions:

1. In a blender add 1 cup tomatoes, garlic, serrano peppers, habanero and cilantro; blend until everything is incorporated.
2. Pour salsa into a bowl, and stir in remaining 2 cups tomato, salt, pepper and cumin; mix until well combined. Add mixture back into a blender and process until tomatoes break down, but are still chunky. I did this for about 10 seconds on low speed.
3. Pour into a serving bowl and refrigerate until ready to serve.
4. Salsa keeps for about 5 days.
5. Spoon sparingly on Will's All-time Favorite Turkey Tacos, along with a squeeze of lime.

**Recipe Note*

To leave chunky, do not blend for a second time in blender.