



Recipes

MISSIONFOODSERVICE.COM



Crispy Turkey Tacos

Prep Time: 5 Minutes

Cooking Time: 12 Minutes

Serves 8

Ingredients:

- 2 Tbsp. Vegetable Oil
- 6 oz. Chopped Yellow Onions
- 3 oz. Chopped Garlic
- 1 lbs. Ground Raw Turkey
- 6 oz. Enchilada Sauce
- 16 Mission® 6" Yellow Corn Tortillas (10503)
- 4 oz. Diced Tomatoes
- 4 oz. Shredded Monterey Jack Cheese
- 2 oz. Avocados
- 1 oz. Salsa , medium heat
- 1 oz. Sour Cream

Directions:

1. Preheat medium size skillet to medium-high heat. Add oil and onions. After two minutes, add garlic.
2. Sweat onions and garlic and stir for four minutes. Add the ground turkey and cook until browned.
3. Drain half of the cooking liquid out. Add enchilada sauce and reduce by half under low heat.
4. Deep fry Mission® Corn Tortillas in 350° F heat for 3-4 minutes to make taco shape.
5. Add meat mixture, tomatoes and cheese to tortilla. Garnish with avocado, salsa or sour cream and serve.