



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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