

## **Turkey Tacos with Pico De Gallo**

Provided by Chef Mat Shalenko for UofL Health Promotion Cooking Workshops

**Difficulty level- easy**

**Price- moderate**

### **Prep time:**

10 minutes

### **Cooking time:**

10 minutes

### **Yields:**

4 people

### **Ingredients:**

8 corn tortillas

1 tbsp oil (optional)

12 oz. lean ground turkey

1 teaspoon chili powder

1 teaspoon cumin

salt and pepper

### **For Pico:**

2 Roma Tomatoes, seeded and diced

1 oz. onion, diced

1 tbsp jalapeno, minced

1 tbsp cilantro, chopped

1 tbsp lime juice

salt and pepper to taste

### **Directions:**

#### **For Pico:**

Combine all ingredients and mix well. Set aside for tacos.

#### **For tortillas:**

Heat oven to 350° and turn off. Place tortillas in warm oven for 2-3 minutes and carefully remove.

#### **For turkey:**

Heat a medium sized skillet over medium heat and add oil. Add turkey and stir. Add chili powder, cumin, salt and pepper and cook until turkey browns slightly approximately 7-10 minutes. Place turkey in tortillas and top with pico de gallo.