

SOFT TACOS

Yields: 4-6 Servings

INGREDIENTS:

- 1lbs Ground Turkey
- As needed Olive Oil
- 2 Tbsp Taco seasoning
- 1pkg Mini Flour tortillas
- 1 head Romaine Lettuce, shredded
- ½ cup Roma Tomatoes, diced
- ½ cup Red Onion, diced
- 1ea Avocado, diced
- **8oz Pineland Farms Reserve Cheddar Cheese, shredded**
- 8oz Sour Cream (optional)
- 2 – 4 tsp Franks Wing Sauce



INSTRUCTIONS:

1. Swirl olive oil in a hot skillet over medium high heat, add ground turkey, brown, and cook thoroughly.
2. Drain excess fat. Add ¼ cup water and taco seasoning. Cook another 2 – 3 minutes.
3. Chop and shred desired toppings and place in bowls.
4. Heat the flour tortillas on a clean pan over medium heat for a few seconds until warm to the touch.
5. Add your desired amount of seasoned taco meat to the tortillas.
6. Top with Pineland Farms Reserve Cheddar, veggies, wing sauce and a dollop of sour cream if desired.

Recipe by our chef, Emily McQuarrie!