

PULLED TURKEY TACOS

Plenty are familiar with ground turkey tacos, but have you tried shredded turkey tacos? A well-seasoned shredded turkey breast is a great spin on carnitas with all the flavor and less fat. We use Local Crate's taco seasoning to spice up the meat, tomato sauce for depth, and lime for a splash of citrus. Serve with your favorite taco toppings—we recommend a quick pickled radish for a twist!



Ingredients

- 16 ounces cooked turkey breast, shredded (see additional recipe card)
- 3 Tablespoons Taco Seasoning
- Olive oil
- 1/2 cup tomato sauce
- 1/2 cup water or chicken broth
- Juice from one lime
- 12 corn tortillas
- Salt and pepper
- Toppings: shredded lettuce, quick pickled radishes, avocado slices, chopped tomatoes, lime wedges

Equipment:

- Large skillet
- Mixing bowl

Directions

*Read through entire recipe before getting started.
Wash and dry all produce.*

1. Add **cooked turkey breast** to a bowl and sprinkle with **taco seasoning**. Mix to combine and shred any large pieces into bite size pieces.
2. Heat a drizzle of **olive oil** in a large skillet over medium heat and add the seasoned turkey. Saute for about a minute, until seasoning is very fragrant.
3. Stir in **tomato sauce, water or chicken broth**, and **lime juice**. Simmer until liquid has reduced and turkey is completely heated through, about 5-6 minutes.
4. Warm **tortillas**: wrap in a damp paper towel and microwave for 30-60 seconds OR wrap in foil and place in 350 degree oven for 5-10 minutes OR toast quickly over gas burner.
5. Divide the turkey between tortillas and serve with toppings. Enjoy!

PREPARATION: 15 MIN

COOKING: 15 MIN(PLUS TIME FOR COOKING TURKEY)

READY IN: 35 MIN

MAKES 6 SERVINGS

Tips, Tricks, and Terms

Make your own taco seasoning!

Mix up a flavorful alternative to taco seasoning packets for your family's tastes. Keep some on hand to spice up ground beef, use as a steak or chicken rub, or stir into soups and stews for a little extra zip of flavor. If your family isn't a fan of spicy food, cut back on the red pepper flakes.

Local Crate's Taco Seasoning Blend

- 1 teaspoon ground cumin
- 1 teaspoon coriander
- 1 teaspoon red pepper flakes
- 2 teaspoons smoked paprika
- 4 teaspoon chili powder

Mix and store in an airtight container.

A little about...

DRIZZLE : to pour liquid back and forth over a dish in a fine stream, usually melted butter, oil, syrup, or melted chocolate.

FRAGRANT: cook until you can really smell what's cooking. Usually ginger, garlic, spices, or herbs.

CARNITAS: a dish of Mexican cuisine made by braising or simmering pork in oil or preferably lard until tender.



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