



Turkey Tacos with Chipotle Crema

Yield: 10 servings

Ingredients:

10 ounces JENNIE-O[®] Shredded Turkey Breast, #2201-20
 1 teaspoon Old Bay seasoning
 ½ teaspoon cumin
 ½ teaspoon chili powder
 1 teaspoon honey
 Juice of 1 lime, divided
 4 tablespoons extra-virgin olive oil, divided
 ½ cup Greek yogurt
 2 teaspoons adobo sauce (from a can of Chipotle peppers)
 1 teaspoon lime zest
 Kosher salt
 Black pepper
 2 cups finely sliced red cabbage
 1 tablespoon red wine vinegar
 10 (6") corn tortillas, warmed
 1 avocado, thinly sliced
 ¼ cup cilantro leaves
 Lime wedges, for serving

Directions:

1. Place turkey in a shallow glass baking dish.
2. In a bowl, whisk together Old Bay, cumin, chili powder, honey, 3 tablespoons lime juice, and 3 tablespoons olive oil.
3. Pour mixture over turkey, turning to coat, and let marinate 10 minutes.
4. In a small bowl, whisk together Greek yogurt, adobo sauce, lime zest, and remaining 1 tablespoon lime juice. Season with salt and pepper.
5. Preheat flat top grill to 350°F. Heat turkey until it is light brown, about 2-3 minutes. Remove turkey from the grill and transfer to a bowl.
6. In a medium bowl, toss cabbage, vinegar, and remaining 1 tablespoon olive oil. Season with salt.
7. Serve turkey in corn tortillas, layered with avocado, marinated red cabbage, and a drizzle of adobo crema.
8. Sprinkle with cilantro and serve with lime wedge.

Recipe and photo courtesy of Jennie-O