



## ***2017 MPF Turkey Taste-Off***

### ***Turkey Taco Taquitos***

#### *Ingredients*

*1 pound lean ground turkey*

*1 medium onion, diced*

*1 (1 oz) packet taco seasoning (2-3 Tablespoons)*

*2 cloves garlic, minced*

*2 cups cheddar cheese, shredded*

*20 (6 inch) flour tortillas*

*non-stick cooking spray*

*salt to taste*

*Olive Oil*

#### *Instructions*

- 1. Preheat oven to 425 degrees.*
- 2. Cover a large baking sheet with aluminum foil and spray lightly with cooking spray.*
- 3. In a large skillet, heat oil and add onion and garlic – saute for about 5 minutes until soft. Add beef and taco seasoning, cooking until meat is browned. Mix well and let cook for a couple of minutes so that the flavors can meld and the mixture can thicken.*
- 4. Spoon 2-3 tablespoons of the taco meat mixture into a tortilla, topped with a pinch of shredded cheese and roll it up. Place taquito seam-side down on the baking sheet. Repeat about 20 times. Once finished, spray the tops of the taquitos with non-stick cooking spray (or you could lightly brush some olive oil on them) and sprinkle with salt.*

5. *Place pan in oven and bake for 15-20 minutes (or until edges and tops are golden). Let cool for a couple of minutes. Serve with salsa or your favorite taco toppings.*

*Recipe source:* [http://www.sixsistersstuff.com/2016/04/taco-turkey-taquitos.html#\\_a5y\\_p=5400608](http://www.sixsistersstuff.com/2016/04/taco-turkey-taquitos.html#_a5y_p=5400608)