
Szn's Turkey Tacos With Lime Crema

4 portions

1 pack flour tortillas (corn tortillas are a great gluten-free alternative)

1 bag shredded cheddar cheese

1 head green leaf lettuce, finely chopped

5 vine-ripened tomatoes, diced (set aside 2 for garnish)

1 lb. (16 oz.) ground turkey

1/2 bunch fresh cilantro, chopped

5 cloves garlic, minced

1/2 yellow onion, diced

5 tsp. paprika

1 1/2 tsp. garlic powder

1 1/2 tsp. cumin

1 1/2 tsp. onion powder

1/2 tsp. oregano

2 tsp. chili powder

1 tsp. black pepper

3 tsp. salt

1 cup sour cream

1/4 cup fresh lime juice

1 tsp. of kosher salt

1/2 tsp. black pepper

1 Place a medium pan over medium heat and add olive oil.

2 In small bowl, combine dried herbs to create SZN's taco blend. Set aside.

3 When the oil is hot, add yellow onions and stir until softened, about 5 minutes.

4 Add garlic and stir until fragrant.

5 Add ground turkey to the pan and mix well.

6 Add half of the taco blend to meat, then cook until no longer pink.

7 Add three diced tomatoes and cilantro to the meat and mix well, then add the rest of the taco blend.

8 Reduce heat and let the mixture simmer for 5 minutes, then turn off the heat and cover.

9 Combine sour cream, lime juice, salt and pepper to create SZN's crema. Set aside.

10 Place tortillas in the oven or the flattop at 350 degrees for 30 seconds on each side.

11 After the flip, add the shredded cheese and the meat mixture.

12 Remove the tortillas from heat and then add the toppings: lettuce, tomatoes, and crema.