



## GROUND TURKEY TACOS WITH KALE SLAW

### Ingredients

8 Mission® Carb Balance® Whole Wheat Tortillas, warmed

2 tbsp. Vegetable oil  
1 Medium onion, diced  
2 Garlic cloves, minced  
1 tsp. Cumin  
1 tsp. Coriander  
1 tsp. Dried oregano  
½ tsp. Salt  
¼ tsp. Cayenne pepper  
1 lb. Ground turkey

### For Dressing

2 tbsp. Fresh lime juice  
1 tbsp. Olive oil  
2 tsp. Dijon mustard  
1 Garlic clove, minced  
¼ tsp. Black pepper  
¼ tsp. Salt

### For Slaw

2 Packed cups finely shredded kale  
1 Large carrot, peeled and cut into matchsticks  
½ cup Chopped green onion

### Instructions

1. In a large skillet heat oil over medium-high. Add onion and garlic and sauté until softened, 6-8 minutes. Stir in cumin, coriander, oregano, salt, and cayenne. Add turkey and cook, breaking up meat with a spoon, until cooked through and starting to brown, about 10 minutes.
2. In a medium bowl whisk together lime juice, oil, Dijon, garlic, salt, and pepper. Toss dressing with kale, carrot, and green onion.
3. In a large, dry skillet over medium, heat tortillas 1 at a time, flipping once, until heated through and pliable. Transfer to a plate and warm remaining tortillas, stacking them on top of each other.
4. Serve turkey and slaw with tortillas.

**Makes 8 Tacos**