

Leftover Thanksgiving Turkey Tacos



SIZE

For 2

PREPARATION

20 min

DIFFICULTY



Level 1



DESCRIPTION

Black Friday food just got a little more interesting with these leftover turkey tacos.

Ingredients

- 2** T olive oil
- 2** tsp ground cumin
- 1** tsp ground coriander
- 1** T minced chipotle in adobo, plus 1 T of liquid
- 1** jar not just pasta sauce
- 2** cups leftover turkey, shredded

6 corn tortillas

3/4 cup full fat Greek yogurt

2 tsps lime juice, plus lime wedges to serve

Process

1

In a 12 inch skillet over medium-high, add the oil until shimmering. Add the cumin and coriander and bloom in the oil until fragrant and toasted, about 2 minutes. Add the chipotle chili and stir until slightly darkened, about 1 minute. Add the ~~not just~~ pasta sauce, bring to a boil, reduce heat to maintain a steady simmer and cook until slightly reduced and thickened, about 5 minutes.

2

Add the turkey, toss to coat, and cook until warmed through, 3-5 minutes. Meanwhile, place the corn tortillas right on top of the other free burners to develop some char. Once charred, wrap in aluminum foil to keep warm.

3

Place the sour cream in a bowl and mix with remaining 2 teaspoons chili in adobo and 2 teaspoons lime juice. To assemble tacos, place about 1/4 cup meat mixture in each charred tortilla, top with the chipotle crema and pickled onion!