



Chipotle Turkey Taco Recipe

Author: Vadim Rachok

Category: Dinner, Family Dinners, Chef's Advice

Add a little spice to your dinner routine with this Chipotle turkey taco!

recipe for ground turkey tacos

Prep Time:

15 mins

Cook Time:

40 mins

Total Time:

55 mins

Servings:

4

Yield:

8 tacos

The ingredients you need:

14 ounces (400 g) ground turkey

2 pcs chipotle peppers in adobo sauce

1 pc onion

1 pc shallot

8,8 ounces (250 g) Pelati tomatoes

1 pc avocado

1 pc tomato

1 bunch ramen

8 pcs tortilla

1 sprig thyme

1 sprig rosemary

1 clove garlic

3,5 ounces (100 g) water

0,04 ounces (1 g) smoked paprika

0,4 ounces (10 g) olive oil

salt

pepper

oil for frying

Let's start !

1

Purée the pelati tomatoes in a blender until smooth.

2

Dice the onion and finely dice the shallot.

3

Cut the avocado in half, peel with a spoon, remove the pit, dice, and add to the shallots.

4

Make the tomato concasse (peel, seed, and dice) and add it to the avocado and shallot. Season with salt and pepper and add olive oil.

5

Heat a frying pan, add sunflower oil, and sauté the onion for 3-4 minutes until golden brown, add the ground beef and fry until crumbly. (If the turkey is very fatty, drain the excess fat).

6

Add the rosemary and garlic and cook for another 2 minutes, then add the paprika, chipotle, and pelati tomatoes. Season with salt and pepper, add water, cover with the lid, and simmer over low heat for 20 minutes. The finished ground beef should have minimal moisture.

7

Remove the thyme, garlic and rosemary.

8

Assembly: Place the ramen salad on the tortilla, add the finished ground beef (3 tablespoons), and top with the prepared avocado, onion, and tomato mass.