

LA CASITA TURKEY TACO ZUCCHINI BOATS

CATEGORY Dinner

COOK TIME 45 +/- minutes

INGREDIENTS

- 4 medium zucchini
- 2 tablespoons olive oil
- 1 pound ground turkey
- 1/2 cup La Casita Hot Sauce Medium Original
- 1 tablespoon chili powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 cup sharp cheddar cheese, shredded

For Garnish

- Sliced Red Onions
- Sliced Fresh Serrano Peppers
- Diced Avocados
- Queso Fresco Crumbles
- Chopped Cilantro
- 1/4 cup sour cream + 3 tbsp Smoky Vaquera for Saucy Topping

NOTES FROM LA CASITA

These tacos are a great way to enjoy lean protein and add on a ton of fresh veggies. This is a healthy low-carb family friendly recipe and you get it all in this meal!



DIRECTIONS

1. Preheat the oven to 375°F.
2. Wash and dry the zucchini, cut into halves lengthwise.
3. Using a spoon, scoop the center flesh from zucchini, creating a boat. Then place the zucchini boats on a baking sheet or in a baking pan. Drizzle olive oil over the zucchini and bake for 15 minutes.
4. Brown 1 pound ground turkey. Add dry spices and blend well.
5. Add 1/2 cup of any La Casita Hot Sauce, blend well, and allow to cook for an additional 5 minutes.
6. Spoon the taco filling into the zucchini boats and bake for 10 minutes.
7. Remove, add cheese, and allow to bake an additional 5 minutes or until cheese melts.
8. Remove from the oven and allow to rest. After 5 minutes, plate and garnish with all of your favorite taco toppings. I made a simple crema sauce using sour cream and Smoky Vaquera Tomatillo Salsa.

