



One Pan Turkey Taco Meal

- 1 lb ground turkey
- 1 small jalapeno pepper
- 1 cup no salt black beans
- 1 cup tomato sauce
- 1/2 cup salsa
- 1 tsp chili powder
- 1/2 tsp ground cumin
- 8 tortilla chips, broken
- 1/4 cup sliced green onions
- 1 cup shredded cheddar cheese
- Lettuce, shredded or chopped
- Tomato, chopped

In skillet (cast iron is what I used) brown turkey. Once brown add the cumin, chili powder and jalapeno pepper and cook until pepper is tender. Add beans, tomato sauce, and salsa. Bring to a boil and then turn down heat to low . Cover and simmer for about 5-7 minutes or until the mixture slightly thickens. Add half of broken tortilla chips and green onions to mixture.

Place turkey mixture on top of lettuce and tomato. Add the rest of the broken tortilla chips along with the cheese. You can add salsa or guacamole or sour cream, whatever you desire!

When I made this recipe, I cut it in half and it makes 3 1/4 cups; full recipe makes 7 1/2 cups approximately.