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## Blended Turkey Verde Tacos

A healthier Taco Tuesday (or Mushroom Monday!) is here. Lean turkey blended with chopped mushrooms gets a little spice and tanginess from green chilis and tomatillos.

### Ingredients

(Makes about 12 Tacos)

1 lb Chopped Mushrooms	½ tsp Salt
1 lb Lean Ground Turkey	½ tsp Black Pepper
1 tbsp Olive Oil	
2 cups Diced Onions	12 Tortillas of Choice
1 tbsp Minced Garlic	6 oz Grated Cotija Cheese
4 oz Diced Green Chiles	2 tbsp Chopped Cilantro
8 oz Salsa Verde	Assorted Toppings
2 tbsp Tomato Paste	
2 tbsp Lime Juice	
1 tbsp Chili Powder	
½ tsp Ground Cumin	
¼ tsp Chipotle Powder	



### Directions

- Heat a sauté pan over medium-high heat. Cook the ground turkey, seasoned with salt and pepper, for 3-5 minutes until browned. Mix in green chiles and tomato paste and cook for an additional 2 minutes
- Chop mushrooms to the size and texture of ground turkey. Heat a second sauté pan over medium-high heat and add olive oil. Sauté chopped mushrooms for 3-5 minutes, seasoning with chili powder, cumin, chipotle, salt, and pepper
- Combine meat and mushrooms and set aside
- In the pan used for the ground turkey, sauté onions and garlic until fragrant and golden brown
- Add turkey and mushroom mixture back into the pan with lime juice and salsa verde. Cook for 3-5 additional minutes, adding salt to taste
- To serve, place 2 tablespoons of turkey and mushroom mix on tortilla of choice. Top with cheese, cilantro, and any other toppings you would like

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