



Ground Turkey Taco Meat

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

3

Description

Your ground turkey tacos will have amazing flavor and fewer calories because of the ground turkey. It is a little spicy but our family enjoys it this way. Because it has so much flavor you cannot even tell it's not ground beef. It tastes great in tacos or as a topping for baked potatoes.

Ingredients

— - 1 ½ tablespoons chili powder - 2 teaspoons ground cumin - 1 teaspoon ground paprika - 1 teaspoon salt - ½ teaspoon garlic powder - ½ teaspoon onion powder - ½ teaspoon dried oregano - ¼ teaspoon cayenne pepper - 12 ounces ground turkey - ½ cup water - 1 tablespoon cider vinegar - 1 ½ teaspoons brown sugar

Instructions

1. Combine chili powder
2. cumin
3. paprika
4. salt
5. garlic powder
6. onion powder
7. oregano
8. and cayenne in a small bowl. Heat a large nonstick skillet over medium heat. Add ground turkey and cook
9. stirring to break up clumps
10. until no longer pink
11. about 5 minutes. Stir in spice mixture and water. Reduce heat and simmer
12. stirring occasionally
13. until most of the liquid is absorbed
14. about 10 minutes. Stir in cider vinegar and brown sugar; simmer until flavors combine
15. 3 to 4 minutes. Transfer to a serving bowl.