



Tangy Turkey Taco Cups

Jacob · 29/09/2024



Prep Time

12

Difficult

Medium

Servings

12 turkey cups

Description

Serve these handheld biscuit cups as a snack for game day or as an easy family main dish

Ingredients

- - 1 (16.3 ounce) can refrigerated flaky biscuit dough - 2 teaspoons vegetable oil - 1 pound ground turkey - 1 (1.25 ounce) package taco seasoning mix - 1 (15 ounce) can sloppy joe sauce - 3 slices Borden® American Singles
- cut into 4 small squares

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Separate 6 biscuits into 2 rounds each. Gently stretch each round into a 5-inch circle. Press into cups of a non-stick muffin tin. Lightly oil a skillet and place over medium-high heat. Cook turkey in skillet
2. separating into small pieces as it browns. When turkey is no longer pink
3. turn heat down to medium-low. Add taco seasoning
4. stirring to combine. Stir in Sloppy Joe sauce; continue cooking until heat through
5. about 5 minutes. Fill biscuit-lined muffin cups with turkey mixture. Bake in preheated oven until browned and hot
6. about 13 minutes. Divide each slice of cheese into quarters
7. and place one-quarter slice on top of each filled cup. Bake 3 minutes more
8. or until cheese is melted. Allow to cool in the pan 5 minutes
9. then place on a rack until cool enough to eat. Cook's Note: Feel free to experiment with toppings or add-ins. Substitute diced pepperoni for the taco seasoning mix
10. and sub mozzarella or provolone for the American cheese
11. for a pizza take on the recipe. These are also good at room temperature.