



Turkey Taco Lettuce Cups

Makes 4 servings

Ingredients:

2 heads Tanimura & Antle Artisan® Romaine

1 Tbsp olive oil

¾ cup yellow onion, chopped

1 lb 95% lean ground turkey

2 cloves garlic, minced

1 tsp kosher salt

1 tsp ground black pepper

1 Tbsp chili powder (optional 2 tsp chili powder and 1 tsp ancho chili powder)

1 tsp ground cumin

½ tsp paprika

½ cup tomato sauce

½ cup low-sodium chicken broth

Optional Toppings:

1 cup cotija cheese, crumbled

1 cup pico de gallo

½ cup red onion, diced

2 avocados, seeded, peeled and diced

½ cup sour cream

½ cup cilantro, chopped

Instructions:

Prep romaine: Chop root end off, as close to the end as possible. Separate whole leaves and wash. Heat olive oil in a medium skillet over medium high. Add yellow onion. Saute 2 minutes. Add turkey, garlic, salt and pepper. Cook, breaking up turkey until cooked through, about 5 minutes. Add chili powder, cumin, paprika, tomato sauce and chicken broth.

Bring to a simmer and cook for 5 minutes until sauce has been reduced.

Season with salt and pepper to taste. To assemble taco cups, place two closely sized romaine leaves on top of each other. Top with ground turkey mixture and optional toppings.

Tip: For an extra crispy crunch, chill romaine leaves in the refrigerator for 30 minutes before serving.

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