



Turkey and Chorizo Fajitas

Recipe By CLARK NEAL

SERVES: 6-8

INGREDIENTS:

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| <input type="checkbox"/> 2 cups cooked turkey, cubed | <input type="checkbox"/> 1 red onion, sliced into strips |
| <input type="checkbox"/> 1 (7 oz.) tube fresh chorizo | <input type="checkbox"/> 1 (1.25 oz.) packet taco seasoning |
| <input type="checkbox"/> 1 yellow bell pepper, red bell pepper, poblano pepper, jalapeño pepper cored, sliced into thin strips | <input type="checkbox"/> flour tortillas |
| | <input type="checkbox"/> olive oil |

TOPPING SUGGESTIONS:

- ☐ shredded Mexican blend cheese
- ☐ sour cream
- ☐ pico de gallo (Produce Dept.)
- ☐ fresh cilantro, chopped

DIRECTIONS:

- ☐ 1. Core and slice peppers into thin strips. Cut onion into strips.
- ☐ 2. In a bowl, mix taco seasoning with 2/3 cup water.
- ☐ 3. Add olive oil to a large skillet, and sauté peppers and onions on medium-high heat until cooked through and slightly caramelized. Add half of the taco seasoning/ water mixture to the pan; cook until the liquid has evaporated. Remove peppers and onions and keep warm. Wipe the skillet clean.
- ☐ 4. Add olive oil to the skillet and cook chorizo over medium heat, breaking it up with a cooking utensil. Once the chorizo is cooked, add cubed turkey; stir to combine. Allow turkey to heat, and then add the remaining taco seasoning mixture. Keep stirring until the liquid evaporates. Remove from the skillet.
- ☐ 5. Warm flour tortillas slightly in the microwave, or toast them slightly in a dry skillet over medium heat.
- ☐ 6. Place peppers and onions onto a flour tortilla, top with turkey and chorizo mixture, then add your preferred toppings.

If you have a flat-top griddle, this is a perfect recipe! Cook everything at once and toast your tortillas on the flat top.

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