

PrazHym Tex-Mex Turkey Taco Skillet

Courtesy of Sandra and Pete Marr

- 1 tablespoon vegetable oil
- ½ medium onion, chopped
- ⅓ cup celery, chopped
- 1 pound ground turkey
- 1 clove garlic, minced
- 1 ½ teaspoons freshly ground cumin
- 1 teaspoon Worcestershire sauce
- ½ cup of condensed tomato soup
- ½ cup of lower sodium salsa
- 1 tablespoon diced green chilies (recommend Hatch® brand)
- ½ cup water
- 5 corn tortillas (cut into ½" to ¾" pieces)
- ⅓ cup shredded Mexican cheese blend
- ⅓ cup queso fresco (or low-salt feta if queso fresco isn't available)

In a 12" skillet heat the oil to medium heat. When heated add the onion and celery. Cook for a few minutes until softened. Remove the onion and celery to a bowl and set them aside. Increase the heat to medium high and then add the turkey, breaking it up as best you can to make it into small crumbles.

As the turkey cooks remove and discard the liquid released. When it has finished cooking return the onions and celery, add the garlic, cumin and Worcestershire sauce, stir to combine.

In a bowl combine the soup, salsa, chilies and water. Stir the soup mixture and tortillas into the skillet. Bring to a boil, reduce to low and cook for 10 minutes, stirring occasionally.

Combine the cheeses in a small bowl. Stir the taco mix well and remove from the heat. Top with the cheeses and cover loosely with aluminum foil. Let it rest for a few minutes to melt the cheese and serve.