SWEET POTATO & TURKEY TACOS

Wolf Wellness Lab

Ingredients

- 2 Sweet potatoes, diced
- 1 Tbsp Olive oil
- 1 lb ground turkey
- 5 scallions
- 1 Tbsp chili powder
- 1 tsp ground cumin
- 1/2 tsp salt
- 1/2 cup salsa
- 1/2 cup fresh cilantro
- 10 tortillas
- 1 jalapeno, seeded, diced (optional)
- Optional toppings: additional salsa, additional scallions, cheese, sour cream, avocado, lettuce/spinach

Instructions

Preheat oven to 400 F. Wash and scrub sweet potatoes. Using a knife, cut the potato into 1/4" I slices, then into strips then into a small dice.

Place the diced sweet potatoes onto a baking sheet and toss them with the olive, salt, and chili powder, roast for 15-20 minutes, until done.

Dice scallions, place turkey in a frying pan with the diced scallions and cumin, cook over medium heat, breaking it up with a spatula as it cooks.

While the turkey is cooking, remove the cilantro leaves from the stems and place them in a bowl and set aside.

Add the salsa and oven roasted sweet potatoes to the saute pan with the turkey and toss to coat.

Grab a tortilla and assemble your taco with your optional toppings.

Enjoy!

Additional Information

Prep time: 10-20 minutes
Cook time: 15-20 minutes
Total time: 40-45 minutes