



# Slow Cooked Turkey Tacos

Savoury, smokey, oh-so-tender tacos from the brilliant @thesaltychilli

Serves: 2  
Prepare: 20 Minutes  
Cook: 2 Hours  
Difficulty: Easy

## Ingredients

### For The Taco Filling

- [250g diced turkey](#)
- 1 small white onion sliced
- 1 large garlic clove thinly sliced
- 2 vine ripened tomatoes diced
- ½ lime juiced
- ½tsp ground cumin
- ¼tsp fine sea salt
- ½tsp Mexican oregano (or oregano)
- ½tsp chipotle paste
- 5g achiote paste (optional)
- 150ml water, vegetable or chicken stock
- small handful fresh coriander
- 1tbsp vegetable oil
- garnish with sour cream, thinly sliced onion, avocado slices, diced tomato, lime wedges, crumbled feta and hot sauce

### For The Homemade Tortillas

- 80g flour
- 1/8tsp fine sea salt
- 1tbsp vegetable oil
- 3tbsp just boiled (hot) water

## Method

### For The Tacos

1. Mix the turkey with the cumin and salt, give it a few cranks of fresh pepper and set aside
2. In a sauté pan with a lid on medium heat, add the oil then the onion and garlic. Saute until soft. Set to one side of the pan and add the turkey searing until browned. Add the tomatoes and mix everything together. Then add the lime juice, water, oregano, chipotle paste and coriander. Stir and bring to a boil then reduce to a simmer. Cover and cook on low for 1 ½ - 2 hours stirring occasionally until the turkey is extremely tender

### For The Tortillas

1. In a bowl add the flour and salt and mix, then add the vegetable oil and hot water and stir with a spoon. Using your hands knead the dough for five minutes until elastic. Divide the dough into four 30g balls and let them rest for 10 minutes
2. In a heavy cast iron skillet, wipe the pan with a bit of oil and heat on medium high until smoking. Individually roll out the tortillas and cook for about 30 seconds on each side until brown and bubbly

### To Serve

1. Serve the turkey in the warm tortillas with sliced onion, tomato, sour cream, avocado slices, crumbled feta then plate with limes, coriander and hot sauce