

Rocio's Turkey Tacos



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- 1.5 lbs shredded roasted turkey
 - 1 cup Poblano peppers, thinly sliced
 - 1 cup sliced Spanish onion
 - 1 avocado, sliced
 - cilantro, chopped
 - 1 pouch of Frontera's Taco sauce
(or your favorite taco sauce)
 - 1 cup shredded Mexican cheese
 - 1 pack of soft corn tortillas (flour is fine as well)

1. In a frying skillet, add a tbsp of olive oil.
2. Sauté onions and peppers until soft.
3. Add shredded turkey and mix in the sauce.
4. Warm up tortillas in a griddle, keep warm by placing them in a towel.
5. When serving, open tortillas in a plate, place turkey mixture, add shredded cheese, slices of avocado and chopped cilantro. Serve and enjoy!