

# Smoky Turkey Tacos with Guacamole & Cherry Tomato Salsa

*Serves 4:*

## Ingredients

### Guacamole:

3 to 4 ripe avocado  
1 tablespoon finely minced garlic  
2 teaspoons minced fresh jalapeño  
juice of 1 to 2 limes  
kosher salt and freshly ground black pepper to taste  
2 tablespoons of chopped cilantro

### Cherry Tomato Salsa:

2 pints of quartered cherry or grape tomatoes  
1 tablespoon of minced garlic  
2 tablespoons of chopped white onion  
2 teaspoons minced fresh jalapeño  
juice of 1 lime  
kosher salt and freshly ground pepper  
2 tablespoons of freshly chopped cilantro

### Smoky Turkey:

1 tablespoon of canola oil  
2 tablespoons of minced garlic  
1 1/2 pounds of ground turkey, preferably dark meat  
2 to 3 chopped chipotle chiles, with a bit of adobo sauce  
1 teaspoon dried oregano  
1/2 teaspoon cumin  
1/3 cup ketchup  
1/4 cup water

soft white corn or flour tortillas  
sour cream  
lime wedges

## **Preparation**

Make Guacamole: dice 3 to 4 ripe avocados.

Add garlic, jalapeño, lime juice, kosher salt and freshly ground black pepper to taste.

Mix ingredients well, using back of a spoon to mash avocado slightly.

Add chopped cilantro and blend.

Make Cherry Tomato Salsa: combine quartered cherry tomatoes with garlic and white onion.

Add minced jalapeno, lime juice, kosher salt and freshly ground pepper.

Taste for seasoning and mix in freshly chopped cilantro.

Start Smoky Turkey: in a large skillet over a medium flame, heat canola oil.

Sweat minced garlic.

Add ground turkey, stirring frequently until well browned.

Add chipotle chiles, with a bit of the adobo sauce, to the meat.

Mix dried oregano, cumin, ketchup, and water into meat.

Continue simmering until sauce thickens and spices blend throughout, about 5 to 10 minutes.

Over open flame with heatproof tongs, cook each side of tortillas, until puffed and charred along edges.

Alternatively, use flour tortillas and cook in microwave: place on dish and cover with damp paper towel.

Keep the tortillas warm in a basket.

At table, pass bowls of smoky turkey, guacamole, cherry tomato salsa, sour cream, and lime wedges.

*passioneats* | 2.23.2011

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