



#MakeItGAP

RECIPES

GROUND TURKEY TACO BITES

YIELD: 30 servings

PREP TIME: 5 minutes

COOK TIME: 25 minutes

INGREDIENTS:

1 tablespoon olive oil
1 lb G.A.P. Animal Welfare Certified ground turkey
30 frozen mini phyllo shells
1 packet taco seasoning
1 cup shredded cheddar cheese
chopped tomatoes and green onions, for garnish
sour cream and salsa, for dipping

PREPARATION:

- Preheat oven to 350 degrees.
- Heat the oil in a large skillet over medium heat. Add the ground turkey and break up into small pieces until cooked through. Mix in the taco seasoning as you cook.
- Place the mini phyllo shells on a cookie sheet, and spoon the turkey taco filling into each one, about 1 teaspoon each. Sprinkle shredded cheese on top of each taco bite.
- Bake until cheese melts, between 5-10 minutes.
- Add a few chopped tomatoes and green onion (or chopped lettuce) on top for garnish, if preferred.
- Serve with sour cream and salsa.

Adapted from [Cookbooks and Coffee](#)