



TURKEY TACO LETTUCE WRAPS

SERVES: 6 (1 wrap each) **Prep Time:** 20 min. **Cooking Time:** 26 min.

CONTAINER EQUIVALENTS (per serving): 1 1

- 1½ tsp.** olive oil
- ⅓ cup** finely chopped onion (approx. ½ medium)
- ⅓ cup** finely chopped green bell pepper (approx. ½ medium)
- 1½ lbs.** raw 93% lean ground turkey breast
- 1 tsp.** garlic powder
- 1 tsp.** ground cumin
- ½ tsp.** sea salt (or Himalayan salt)
- 1 tsp** chili powder
- 1 tsp.** ground paprika
- ½ tsp.** dried oregano
- ¾ cup** water
- ¼ cup** **FIXATE Marinara** (see separate recipe for **FIXATE Marinara**)
- 6** large lettuce leaves, washed, dried
- ¾ cup** chopped tomato (approx. 1 medium)
- 6 Tbsp.** chopped fresh cilantro

- 1.** Heat oil in large nonstick skillet over medium heat.
- 2.** Add onion and bell pepper; cook, stirring frequently, for 4 to 6 minutes, or until onion is translucent.
- 3.** Add turkey; cook, stirring frequently, for 5 to 6 minutes, or until turkey is no longer pink.
- 4.** Add garlic powder, cumin, salt, chili powder, paprika, and oregano; mix well.
- 5.** Add water and marinara sauce. Reduce heat to low; cook, covered, for 10 to 12 minutes.
- 6.** Evenly top each lettuce leaf with turkey mixture (approx. ¾ cup), 2 Tbsp. tomato, and 1 Tbsp. cilantro. Serve immediately.

NUTRITIONAL INFORMATION (per serving): **Calories:** 209 **Total Fat:** 11 g **Saturated Fat:** 3 g **Cholesterol:** 84 mg **Sodium:** 322 mg **Carbohydrates:** 5 g **Fiber:** 2 g **Sugars:** 2 g **Protein:** 22 g

Recipes containing the icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the icon are designed to be Paleo-Friendly and contain no grains or legumes, and only paleo-appropriate starchy vegetables and dairy. Please read product labels for each ingredient to ensure this to be the case.