

Taco Stir-Fry



- 1 tablespoon canola oil
- 1 pound ground turkey
- 1/4 cup chopped sweet onion
- 1 teaspoon dried garlic, or 2 to 3 medium garlic cloves, minced
- 1 (1.5 ounce) package mild taco seasoning mix
- 1 (14.5 ounce) can diced tomatoes
- 1 cup water
- 1 (15.25 ounce) can whole kernel corn
- 1 1/2 cups cubed Colby-Jack cheese
- 2 cups broken tortilla chips
- 4 to 6 cups shredded lettuce

In a wok, cook turkey, onion, and garlic in oil until meat is browned. Add taco seasoning mix and mix well. Add tomatoes, water, and corn. Stir and simmer for 10 to 15 minutes.

Add cheese cubes. Stir until cheese is partially melted. Add broken tortilla chips and mix well.

Serve stir-fry over lettuce. Garnish with sour cream, fresh diced tomatoes, sliced green onions, fresh peppers, avocados, olives, and salsa. Serve with additional tortilla chips on the side.

Serves 4 to 6