

TURKEY TINGA TACOS



GOES GREAT WITH...

Roasted sweet potatoes (p98) from How to Be a Taco Legend or leftover roast potatoes from the Christmas lunch

**EXTRAS
#20**

ALSO WORKS A TREAT WITH...

- Raisins or chopped dates instead of the cranberries

RAISE YOUR GAME BY...

- Making your own corn tortillas



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TURKEY TINGA TACOS

This spicy dish from Puebla, central Mexico would usually be made using chicken slow-cooked in the sauce and then shredded to serve, but you can also make this special Christmas version with leftover turkey and top with any cheese left from the Christmas cheeseboard!

Prep 25 mins	Cook 1 hr
Heat 	Serves 4 with sides

500g **diced turkey or chicken** (or shredded leftover meat from the Christmas roast), or **butternut squash** for a veg version

6 tomatoes - 4 halved, 2 finely chopped

½ red onion - finely chopped

2 cloves of garlic - left whole in their skins

1 red chilli - left whole

25g bunch of coriander - finely chopped

1 lime

150g hard cheese (any type) - coarsely grated

Sour cream to serve (optional)

30g dried cranberries

2 tbsp vinegar (white wine or cider vinegar is best)

Corn tortillas to serve

- 1 Soak the cranberries in 100ml freshly boiled water from the kettle
- 2 Line a frying pan with foil, add the halved tomatoes (skin side down), chilli and garlic then cook over a medium heat for 10-15 minutes, turning occasionally until the skins are charred around the edges and the flesh has softened
- 3 Discard the garlic skin then blend the charred tomatoes, garlic and chilli (removing the seeds if you prefer less heat) with the soaked cranberries (including all the soaking liquid), vinegar, 1 tsp **ANCHO BLEND**, 1 tsp **CANELA BLEND**, 2 tsp **CHIPOTLE BLEND**, 2 tsp **ORÉGANO BLEND** and ¾ tsp salt to a smoothish sauce
- 4 Simmer the turkey in the sauce in a covered pan for 30 minutes or until cooked through and coated in a thick sauce (stirring occasionally and adding a splash of water if necessary)
- 5 Mix the onion with the juice of ½ the lime and a big pinch of salt. Leave to marinate for 10 minutes then mix with the finely chopped tomatoes, ½ tsp **ORÉGANO BLEND** and the coriander to make the fresh salsa

1 tsp



ANCHO BLEND

1 tsp



CANELA BLEND

2 tsp



CHIPOTLE BLEND

2 ½ tsp



ORÉGANO BLEND

- 6 Warm the tortillas now

- 7 To serve, fill the warmed tortillas with the turkey and top with cheese, the fresh salsa and sour cream (if using), with the remaining ½ lime cut into wedges to squeeze over at the table