INSTRUCTIONS
1. Combine cabbage and cilantro in a medium bowl.

2. Combine 1 tablespoon vinegar, 1 tablespoon oil and ¼ teaspoon salt in a small bowl, stirring with a fork or whisk.

3. Drizzle vinegar mixture over cabbage mixture; toss well to combine, set aside.

4. Combine remaining 2 tablespoons vinegar, remaining 2 tablespoons oil, remaining ½ teaspoon salt, paprika, cumin, pepper, and garlic, stirring well with a fork or whisk.

continued other side
5. Heat a large nonstick skillet over medium-high heat. Add turkey; cook 5 minutes or until browned and done, stirring to crumble.

6. Stir in vinegar-spice mixture; cook 2 minutes or until liquid almost evaporates.

7. If using soft corn tortillas, heat over medium-high heat directly on the eye of a gas or electric burner or in a skillet for about 10 seconds on each side or until lightly charred.

8. Spoon about 1/4 cup turkey mixture and 1/4 cup slaw into each tortilla.