



COOKING FOR WELLNESS


CANCER SUPPORT
COMMUNITY
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GIANT EAGLE
MARKET
DISTRICT

TURKEY TACOS WITH CABBAGE SLAW

INGREDIENTS

4 cups very thinly sliced red cabbage
1/3 cup cilantro leaves
3 teaspoons white vinegar, divided
3 Tablespoons olive or canola oil, divided
¾ teaspoons salt, divided
1 Tablespoon paprika
2 teaspoons ground cumin
½ teaspoons black pepper
5 garlic cloves, finely chopped

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

INSTRUCTIONS, *continued*

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.