



Grilled Turkey Tacos

- 1 pkg. Azteca® Flour Tortillas
- 2 tbsp. vegetable oil
- 1/2 cup chopped onion
- 1 garlic clove, minced
- 2 cups cooked, shredded turkey (or chicken)
- 1 1/2 cups (6 oz.) shredded Cheddar cheese or Mexican blend
- 1/2 cup salsa
- 1 tbsp. butter or margarine

In a skillet heat vegetable oil. Cook onion and garlic until tender. Add turkey; cook until heated through. Remove meat mixture from pan into bowl. Heat tortillas according to package directions. Divide turkey onto top half of tortillas; top with cheese and salsa. Fold tortilla in half over filling. Melt margarine or butter in skillet. Grill taco on each side for 2-3 minutes or until cheese melts.