



How do you improve on a delicious turkey taco? You grill it of course, and use these authentic tortillas.

## **Ingredients**

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

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

## **Directions**

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.