

# Zesty Turkey Lettuce Wraps

- Prep Time: 10 minutes
- Cook Time: 15 minutes
- Total Time: 25 minutes
- Servings: 5 (2 wraps each)



## Ingredients:

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- 19.2 ounces Kirkwood Lean Fresh Ground Turkey
  - 1 tablespoon Stonemill Ground Cumin
  - 1 tablespoon Stonemill Paprika
  - 1 tablespoon Stonemill Chili Powder
  - 2 cloves garlic, minced
  - 1 teaspoon ground Stonemill Sea Salt Grinder
  - 1 cup Friendly Farms Plain Nonfat Greek Yogurt
  - ½ cup Friendly Farms Light Sour Cream
  - ¼ cup chopped cilantro
  - ¼ cup lime juice
  - 10 romaine lettuce leaves, washed and dried
  - 2 jalapeños, sliced
  - 2 Roma tomatoes, seeded and diced
  - ½ red onion, thinly sliced
  - 1 avocado, diced
  - 2 limes, cut into wedges
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## Directions:

1. In a large skillet over medium-high heat, brown meat. Add cumin, paprika, chili powder, garlic and salt, stirring until completely cooked. Drain any excess fat. Reserve.
2. In a small bowl, combine yogurt, sour cream, cilantro and lime juice. Stir to combine and reserve.
3. Divide meat evenly over 10 pieces of lettuce. Top with jalapeños, tomatoes, onion, avocado and desired amount of sauce. Squeeze lime wedges over lettuce wrap if you need an extra zip.



Recipe Courtesy of:  
ALDI Test Kitchen