

# Mini Turkey Tacos

## Ingredients:

- 1 box mini pie crust- will come with 14 pies
- 2 TBS olive oil
- 1 lb lean ground turkey
- ½ small zucchini
- 1 large carrot
- 1 small onion
- 2 TBS taco seasoning
- 2 TBS minced garlic
- ¼ cup chicken broth
- Shredded cheese of choice

## Directions

1. Preheat oven to 400 degrees
2. If you have a veggie chopper or food processor, place onion, zucchini and peeled carrot and pulse until very fine. Otherwise, chop finely with a knife.
3. Heat olive oil over medium heat in a large skillet. Add onion, zucchini and carrot to the skillet and cook for 2-3 minutes. Add ground turkey to the skillet along with minced garlic. Cook for 3-4 minutes.
4. Add chicken broth and taco seasoning to skillet and cook for 2-3 more minutes, until meat is thoroughly cooked.
5. Unwrap pie crust and place on a lightly floured surface.
6. Place a heaping spoon of taco meat on one side of your pie crust and top with shredded cheese. Fold in half, and seal edges with a fork. Repeat with all pie crusts.
7. Spray the top of each taco with olive oil spray and place on a baking sheet lined with parchment paper.
8. Bake on center wrack for 12 minutes (the air fryer also works great for these!)
9. Enjoy!! I pack with guacamole, salsa, sweet bell peppers and a fruit for the kids.

MADE WITH LOVE

by Teresa Forchard