

# Turkey Picadillo

Makes: 4 servings



**Total Time: 20 minutes**

**Ingredients:**

- ♥ 1 teaspoon olive oil
- ♥ ¼ cup finely chopped onion
- ♥ 1 garlic clove, minced
- ♥ 1 cup chopped tomato
- ♥ 2 tablespoons canned chopped green chilies
- ♥ 1 tablespoon dark brown sugar
- ♥ 1.2 teaspoon ground cinnamon
- ♥ ½ teaspoon ground cumin
- ♥ ½ teaspoon black pepper
- ♥ ¼ teaspoon salt
- ♥ 2 tablespoons golden raisins
- ♥ 2 tablespoons capers
- ♥ 1 tablespoon red wine vinegar
- ♥ 1 tablespoon dry sherry
- ♥ 2 cups chopped skinned cooked turkey
- ♥ 8 (6-inch) tortillas

**PREPARATION**

1. Heat olive oil in a large skillet over medium heat. Add onion and garlic; cook 2 minutes, stirring occasionally.
2. Add chopped tomato and green chiles; cook 1 minute, stirring frequently. Stir in brown sugar, cinnamon, cumin, black pepper, and salt; cook 30 seconds, stirring constantly.
3. Reduce heat to low. Stir in raisins, capers, vinegar, and sherry; cook 3 minutes or until thoroughly heated, stirring often.
4. Add turkey, stirring to combine. Remove from heat.
5. Warm tortillas according to package directions. Spoon about 1/3 cup turkey mixture onto each tortilla; fold in half.

**Nutrition:** 2 filled tortillas: 258calories; 4.1g fat (.8g saturated fat); 35.1g carbohydrates; 20.8g protein; 4g fiber; 434mg ..



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