



#MakeItGAP

RECIPES

GRILLED TURKEY TACOS WITH MANGO RADISH SALSA

YIELD: 10-12 small soft tacos

INGREDIENTS:

FOR THE MARINADE:

1 medium shallot, *quartered*
2 cloves fresh garlic, *smashed and peeled*
1 inch piece of fresh ginger root, *peeled and roughly chopped*
Juice of one lime
1 Tbsp. honey
1/4 cup light olive oil or other light flavorless oil
1/4 cup low-sodium tamari (gluten-free soy sauce)
1 pinch of freshly ground black pepper
1 1/4 pounds turkey breast tenderloins

FOR THE SALSA:

3 whole radishes, *sliced paper thin*
3 green onions, *thinly sliced*
1 serrano pepper, *seeds removed and thinly sliced*
1 ripe mango, *diced*
Zest of 1/2 a lime
Juice of 1 lime
2 Tbsp. fresh cilantro, *roughly chopped*
1 pinch kosher salt

12 small flour tortillas

PREPARATION:

FOR THE MARINADE:

In a mini processor combine the shallot, garlic and fresh ginger. Process until finely chopped. Add in the juice of one lime, oil, tamari and coarse ground black pepper. Process until combined.

In a shallow dish or re-sealable bag, add the turkey breast tenderloins. Pour the marinade over top and toss to coat. Cover (or seal the bag) with plastic wrap and let the turkey marinate on the counter for 30 minutes.

FOR THE SALSA:

While your tenderloins are marinating, in a medium bowl, combine the thinly sliced radishes, serrano pepper, green onions, diced mango, lime zest and juice along with chopped cilantro and a pinch of salt. Toss to combine.

FOR THE TACOS:

Preheat your grill to high heat. Once hot, reduce the heat to medium-high heat and lay the marinated turkey on the hot grates. Close the lid and let the turkey grill for 6-8 minutes. Flip the turkey and continue to grill for 4-6 minutes more, or until internal temperature reaches 160°F. Remove and allow the turkey to rest under tented foil for 6-8 minutes before slicing thin on the bias.

Heat the tortillas (or try them on the grill for some crispy goodness) and stuff them with sliced grilled turkey. Top them off with a spoonful or two of the mango radish salsa. Serve immediately.

Recipe adapted from simplyscratch.com