Turkey Tacos
All ingredients found at Target of Dinkytown

**Time:** 20 min (2 min of prep)
**Serves:** 2 people

**Ingredients:**
Ground Turkey – 1 pound (can also do ground beef)
Taco Seasoning – 1 packet
Salsa – 1 ½ cups
Onion (yellow preferred) – ½ onion
6-inch Tortillas – 6 shells or more
Cheese (optional) – use as a topping
Lettuce (optional) – use as a topping

**Utensils:** 8-inch Frying pan, frying spatula (flippy guy), cutting board, knife, stovetop

**Directions:**
First, using a cutting board and knife to dice half an onion. Then, turn stovetop to medium-high and put ground meat in the frying pan. Use the spatula to chop up the meat into small chunks. Cook and stir until meat is browned.

Add onion once meat is browned. Stir until onions become translucent. Then add salsa and packet of taco seasoning and stir. After, mixing well, allow 2 minutes for the salsa to get hot.

Serve the meat in tortilla shells and top with cheese, lettuce as you want! Enjoy!