

Mexican Green Chili Turkey Skillet

Servings: 2

Prep time: 5 minutes

Cook time: 12 minutes

Total time: 17 minutes

Ingredients

½ lb ground turkey

1 can mild diced green chiles

½ cup corn

½ tsp cumin

Salt + pepper

Optional: lime crema (sour cream + lime)

Instructions

1. Brown turkey

Heat skillet over medium-high. Add turkey and break apart.

Cook for 5 minutes until lightly browned.

2. Add seasonings

Add cumin, salt, and pepper.

Stir for 30 seconds.

3. Add chiles + corn

Add diced green chiles and corn.

Mix well and simmer for 4–5 minutes.

4. Finish

Serve with lime crema on top.

Notes / Tips

Make bowls with: rice, black beans, shredded lettuce

For tacos: add cheese + cilantro + lime

Make spicy: add jalapeños

Kid-friendly when kept mild