

# TURKEY TACO SALAD WITH GREEK YOGURT-SALSA DRESSING

## Ingredients

- 1 lb lean ground turkey
- 2 packets taco seasoning mix - I like the one from Trader Joes
- 1-2 heads romaine lettuce
- Add any or all: chopped tomato, avocado, cucumber, celery, black olives, carrots, corn, beans, shredded cheddar cheese
- Trader Joes GF Corn Chips, crushed
- 1 jar chunky salsa of your choice, or make your own
- 1 C greek yogurt

## Instructions

1. To make the dressing: In a bowl, start by spooning half the salsa in, then slowly adding in Greek yogurt, 1/2 cup at a time, to get it to the desired consistency and taste that you want. You'll have to taste test a lot to make it how you want it! Once you have the consistency and taste you want, add about 1 tsp at a time of taco seasoning mix, tasting each time and only adding more if you want, until the flavors of the dressing really pop! Set aside.
2. Heat a large pan on medium-high, then add ground turkey and one packet of taco seasoning mix, cooking until turkey has cooked through and browned. Set aside to cool.
3. Chop all your veggies, shred your cheese and shred your lettuce, then combine everything in a bowl. Add the ground cooled turkey, then toss it all together with dressing, adding in 1/2 cup of dressing at a time until you get it how you like it. Serve it with crushed corn chips, and enjoy!

