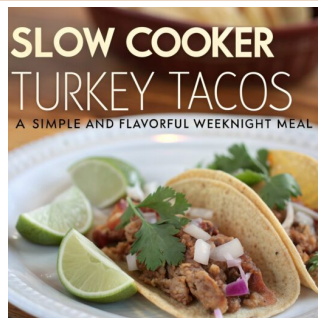


Slow Cooker Turkey Tacos: A Simple and Flavorful Weeknight Meal

There are several reasons why this recipe stands out and has become a go-to for me:



TIME
15 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound lean ground turkey
- 1 onion, diced
- 2 cloves of garlic, minced
- 1 can of black beans, drained and rinsed
- 1 can of diced tomatoes
- 1 cup of frozen corn
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 teaspoon paprika
- 1 teaspoon oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Tortillas (corn or flour)
- Taco toppings of your choice (shredded cheese, lettuce, tomatoes, avocado, salsa, etc.)

DIRECTIONS

1. In a skillet, cook the ground turkey over medium heat until browned. Drain any excess fat.
2. Add the cooked turkey to the slow cooker along with the diced onion, minced garlic, black beans, diced tomatoes, frozen corn, chili powder, cumin, paprika, oregano, salt, and black pepper. Stir to combine.
3. Cover and cook on low for 4-6 hours or on high for 2-3 hours.
4. Once the turkey mixture is cooked, use a fork to shred the meat and mix it with the other ingredients.
5. Warm up the tortillas in the microwave or on a skillet.
6. Assemble the tacos by filling each tortilla with the turkey mixture and your desired toppings.
7. Serve and enjoy!
8. Tip: For an extra burst of flavor, you can also add a can of diced green chilies to the slow cooker along with the other ingredients.

TIPS FOR SUCCESS

For a spicier kick, add a pinch of cayenne pepper to the turkey mixture.

If you prefer a thicker consistency, you can drain the diced tomatoes before adding them to the slow cooker.

To save time, you can also use pre-cooked ground turkey or leftover shredded turkey instead of cooking it in the skillet.

For a vegetarian option, you can substitute the ground turkey with a plant-based alternative or use extra beans and vegetables.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-turkey-tacos-a-simple-and-flavorful-weeknight-meal/>