

Creamy Fajita Turkey in Salsa Matcha

Yield: 6 tacos

Succulent cubes of turkey and vibrant bell peppers simmers in a luscious coconut-salsa matcha sauce with hints of tomatoes.

SALSA MATCHA

- 1 ½ cups (375 mL) olive oil
- 6 garlic cloves
- 1 shallot, cut in half
- 4 large dried Ancho Chipotle chiles, stemmed, seeded and torn
- 1/3 cup (80 mL) pine nuts or almonds
- 2 Tbsp (30 mL) dark brown sugar
- 1 tsp (5 mL) fine sea salt
- ¼ cup (60 mL) apple cider vinegar
- 2 Tbsp (30 mL) sesame seeds, toasted
- 1 tsp (5 mL) dried oregano

1. Heat a medium skillet with the oil over medium heat. Add the garlic, shallot, chilies, cook for 1-2 minutes. Add the nuts, sugar and cook for 2 minutes.
2. Let cool for 5-10 minutes, transfer to the bowl of a blender or food processor, add salt, vinegar process until smooth. Add mixture to a small bowl and stir in toasted sesame seeds and oregano.

MOJO MARINADE

- Juice of 1 orange
- Juice of 1 lemon
- Juice of 1 lime
- 1 tbsp (15 mL) olive oil
- 1 tsp (5 mL) fine sea salt
- 1 tsp (5 mL) garlic powder
- ½ tsp (2 mL) onion powder
- ½ tsp (2 mL) ground cumin
- 1 tsp (5 mL) smoked paprika

1. Add all ingredients to a small bowl, cover with plastic wrap and refrigerate until ready to use.

INGREDIENTS

- 400-600g Ontario's Boneless Skinless Turkey Breast
- 1 cup (250 mL) Mojo marinade
- 2 Tbsp (30 mL) olive oil
- ½ yellow, orange and red bell peppers, sliced
- 1 recipe salsa matcha
- ½ cup (125 mL) crushed tomatoes
- ½ cup (125 mL) coconut milk
- 1 tsp (5 mL) coarsely ground pink peppercorn
- 1 Tbsp (15 mL) diced parsley for garnishing
- 1 pack corn tortillas

1. Rinse turkey, pat dry with a paper towel. Add to a medium bowl, add mojo, cover with plastic wrap and refrigerate for an hour or overnight.
2. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper, place turkey
3. breast on baking sheet and transfer to the oven, bake for approximately 20 minutes or until an instant read thermometer reaches 165°F. Remove and let cool.
4. Lower oven to 185°F. Wrap tortillas with aluminum foil, keep warm in oven.
5. Cut the breast into 1-inch cubes, set aside. Heat a medium skillet with oil over medium-high heat, add peppers, cook for 3 minutes. Add the salsa matcha, tomatoes, stir and bring up to simmer. Add the turkey, simmer for 5 minutes, add milk, cook for 3 minutes, garnish with peppercorns, and parsley. Serve at once with warm corn tortillas.

Shopping List

PRODUCE

- 1 bunch radish
- 1 red onion
- 2 ube purple sweet potatoes
- 4-6 tomatillos (2 green tomatoes)
- 1 serrano chile
- 1 white onion
- 1 head of garlic
- cilantro
- 2 limes
- fresh thyme leaves

DAIRY

- vegan feta

GROCERIES

- Cassava flour (or any GF flour)
- 1 large can cannellini (white kidney) beans
- 1 can coconut cream
- 1 can coconut milk

PANTRY

- 1 tsp mustard seeds
- fine sea salt
- apple cider vinegar
- granulated sugar
- olive or avocado oil
- 1 can cooking oil spray
- garlic powder
- onion powder
- ground cumin
- smoked paprika
- ancho chili or cayenne powder
- white balsamic vinegar

