

Ingredients



Taco Ring
 1 small red onion, divided
 1 lbs. (450 g) 93% lean ground turkey
 2½ tbsp (37 mL) Tex-Mex Rub
 6 oz. (175 g) cheddar cheese (1¼ cups/300 mL grated)
 2 pkg (8 oz. or 235 g each) reduced-fat refrigerated crescent rolls
 1 egg white, lightly beaten

Salsa & Toppings
 1 small jalapeño pepper, seeded
 ½ cup (125 mL) loosely packed fresh cilantro
 1 tbsp (15 mL) fresh lime juice
 1 garlic clove
 ¼ tsp (1 mL) salt
 1 cup (125 mL) grape tomatoes
 2 cups (500 mL) thinly sliced romaine lettuce

Turkey Taco Ring

Instructions

- Preheat the oven to 375°F (190°C). Brush the Large Round Platter with oil using the Chef's Silicone Basting Brush.
- Cut the onion in half. Chop half of the onion; set aside the remaining half for the salsa. Cook the onion, turkey, and rub in a skillet over medium heat for 10–12 minutes, or until the turkey is no longer pink. Transfer turkey mixture to Classic Batter Bowl.
- Grate the cheese. Stir 1 cup (250 mL) of the cheese into the turkey mixture.
- Unroll the crescent dough and separate it into 16 triangles. Arrange the wide ends about 1" (2.5 cm) away from the inner ring of the platter.
- Use the Large Scoop to distribute the filling evenly over the dough. Bring the points of the triangles up and over the filling, then tuck the points under the dough toward the center to form a ring. Brush the ring with the egg white and sprinkle with the remaining cheese. Bake for 20–25 minutes.
- For the salsa, cut the remaining onion and jalapeño into chunks. Place the onion, jalapeño, cilantro, lime juice, garlic pressed with the Garlic Press, and salt into the Food Processor until coarsely chopped. Add the tomatoes and process until the mixture reaches the desired consistency.
- Remove the stone from the oven. Serve with salsa and shredded lettuce.

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