

Tostadas

Ingredients

4 tortillas

1 clove garlic (chopped fine)

¼ small onion (chopped fine)

½ jalapeno pepper (seeded and chopped fine)

1 TBS vegetable oil

¼ lb ground turkey (approx ½ cup)

½ cup tomato sauce

1 tsp dried oregano

½ tsp dried thyme

Dash of hot sauce

¼ cup shredded cheese

¼ cup sour cream

1. Preheat oven to 350
2. Place tortillas on a baking sheet and cook for 7 minutes or until light brown. Watch them carefully so they don't burn.
3. Heat oil in a small skillet until warm and add in garlic, onion, and pepper. Cook over medium heat, stirring constantly until softened.
4. Crumble in ground turkey and cook for 4-5 minutes until the turkey is no longer pink.
5. Add tomato sauce, oregano, thyme and hot sauce to the skillet, mix and warm through.
6. When the mixture is warm, spoon on top of tortillas, sprinkle with cheese and return to the oven until the cheese melts.
7. When cheese has melted, remove from the oven and garnish with sour cream.
8. Eat and enjoy.