

Loaded Mini Bell Pepper Turkey "Nachos" (adapted from Skinny Taste)

- 1 lb 93% lean ground turkey
- 1 clove garlic, minced
- 1/4 onion, minced
- 1 Tbsp chopped fresh cilantro
- 1 tsp garlic powder
- 1 tsp cumin
- 1 tsp kosher salt
- 1/4 cup tomato sauce
- 1/4 cup chicken broth
- 21 mini rainbow peppers, halved and seeded
- 1 cup sharp cheddar cheese, shredded
- 2 Tbsp light sour cream, thinned with 1 Tbsp water
- 2 Tbsp sliced black olives
- 1 jalapeno, sliced thin (optional)
- chopped cilantro, garnish (optional)

Preheat oven to 400. Line a baking sheet with parchment paper and lightly spray with cooking spray. Spray cooking spray in a medium skillet over medium heat. Add onion, garlic and cilantro and saute about 2 minutes - add ground turkey, salt, garlic powder and cumin, cooking for about 4 or 5 minutes or until turkey is cooked through. Add 1/4 cup tomato sauce and 1/4 cup chicken broth, mix well and simmer on medium for about five minutes.

Meanwhile, arrange pepper halves on parchment lined baking sheet, cut-side up and close together. Fill each with ground turkey mixture, top with shredded cheese and the optional jalapeno slices. Bake for 8 - 10 minutes or until cheese is melted. Remove from oven and top with black olives, sour cream and cilantro. Serve immediately!

Susan

You Go Girl!

www.ugogrll.com