

Turkey and Black Bean Taquitos

Yield: approximately 18 taquitos

Ingredients:

3 tablespoons extra-virgin olive oil
1 large onion, minced
1 tablespoon kosher salt
1/4 teaspoon freshly ground black pepper
1 pound ground turkey
1 tablespoon ground cumin
2 packed cups baby spinach leaves, chopped
1 can black beans, rinsed and drained
1 cup mascarpone, at room temperature (8 ounces)
Eighteen 6 1/2-inch-diameter corn tortillas
additional extra-virgin olive oil (for brushing tortillas)
1 cup shredded white or extra sharp Cheddar (4 ounces)
Serving suggestion: salsa or guacamole

Directions:

Place an oven rack in the center of the oven and preheat to 400 degrees F. Spray a heavy nonstick baking sheet with cooking spray.

For the filling: Heat the olive oil over medium-high heat in a large skillet. Cook the onions, salt and pepper, stirring frequently, until soft, about 6 minutes. Add the turkey and cumin. Cook until the turkey is cooked through, about 5 minutes. Add the spinach and cook until wilted, about 2 minutes. Remove the skillet from the heat and add the beans. Mash the beans until smooth, using a fork. Stir in the mascarpone.

Place a nonstick skillet over medium-high heat. Brush each side of the tortillas with olive oil. Cook the tortillas in batches until warm, about 30 seconds. Spoon about 1/4 cup of the filling into each tortilla and roll up into a cigar shape. Place the tortillas, seam-side-down, on the baking sheet and sprinkle with Cheddar. Bake until the Cheddar is melted and the tortillas are crisp and golden, 25 to 30 minutes. Cool for 5 minutes and serve with salsa and guacamole.

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