

Fiesta Salad

Adapted from [Food Network](#)

Ingredients

- 1 tbsp. cooking oil
- 1 medium onion, red or yellow, chopped
- 1/2 tsp. ground cumin
- 1/2 tsp. dried oregano
- 1/2 tsp paprika
- 1/2 tsp. ground cinnamon
- 1 pound ground turkey or beef
- ~1 cup tomato salsa (whatever you like)
- 1 avocado
- Hard shell corn tacos
- Grated cheddar or pepper jack cheese
- Sour cream
- Lime wedges
- Lettuce or other salad greens

Directions

Preheat the oven to 350 F. Bake the taco shells for 3-5 minutes, until crispy and delicious, but not browned.

Heat oil in a skillet over medium-high heat. Add onion and saute until translucent. Add all the spices and stir to blend. Add meat and stir, breaking up the chunks, until fully cooked. Add salsa to the pan and stir to combine.

Top lettuce with meat mixture, avocado, broken up taco shells, cheese, sour cream, and lime.

You can also serve this salad with just the meat mixture and rice over greens.