TACO STUFFED AVOCADOS

Ingredients

1 pound ground turkey
2 tbsp taco seasoning
3 avocados halved
1 cup cheddar cheese shredded
¼ cup cherry tomatoes sliced
¼ cup lettuce shredded

Instructions

1. Add the ground turkey to a medium size sauce pan.
2. Cook over medium heat until browned.
3. Drain the grease and add the seasonings. Cook for about 3-4 minutes.
4. Remove the pit from the halved avocados. Load the crater left from the pit with the taco meat. Top with cheese, tomatoes, lettuce
5. (cilantro and sour cream are optional)

**If you want to make a larger area in the avocado for the toppings, spoon out some of the avocado and set aside to make guacamole! Then fill with toppings.*

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