

## **TURKEY CARNITAS**

### Ingredients:

- 1lb-Turkey Thigh, boneless and skinless
- to taste- (2 parts) Salt, (1 part) Dark Chili Powder and (1 part) Ground Cumin
- ½ cup- Salsa, mild
- ½ cup-Turkey Broth (or chicken broth)

### Method:

- Lightly season Turkey thighs with salt mixture
- Allow to sit 3-4 hours
- Sear Turkey on a preheated grill
- Place broth, salsa & seared Turkey thighs in ovenproof pan
- Cover and bake at 350\*f for approximately 2 hours
- Remove from oven and allow to “rest” 10-15 minutes.
- Shred and Serve with your favorite taco toppings

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