

Mexican Green Chili Turkey Skillet

Servings: 2 | **Prep Time:** 5 minutes | **Cook Time:** 12 minutes | **Total Time:** 17 minutes

This Mexican green chili turkey skillet is a quick, protein-packed dinner perfect for busy weeknights. Made with lean ground turkey, mild green chiles, and sweet corn, it delivers bold Southwestern flavor in under 20 minutes — all in one pan. Naturally lighter than beef-based skillet and easy to customize for bowls, tacos, or lettuce wraps.

Why You'll Love This Recipe

- Ready in just 17 minutes from start to finish
- One-pan skillet with minimal cleanup
- High-protein and lighter than traditional taco meat
- Kid-friendly when kept mild
- Perfect for bowls, tacos, or meal prep

Ingredients

- ½ lb ground turkey
- 1 (4 oz) can mild diced green chiles, drained
- ½ cup corn (fresh, frozen, or canned)
- ½ tsp ground cumin
- Salt & black pepper, to taste
- Optional for serving: lime crema (sour cream mixed with fresh lime juice)

Ingredient Notes & Substitutions

- **Ground turkey:** Lean or regular both work. If very lean, add 1 tsp oil to prevent sticking.
- **Green chiles:** Mild canned green chiles add flavor without heat. Fire-roasted chiles work well.
- **Corn:** Frozen corn can be added directly without thawing.
- **Cumin:** Adds warmth; smoked paprika can be added for extra depth.

Instructions

Step 1: Brown the turkey

Heat a large skillet over medium-high heat. Add ground turkey and break it apart. Cook 5 minutes until mostly cooked and lightly browned.

Step 2: Season

Add cumin, salt, and black pepper. Stir for 30 seconds to toast spices and coat turkey evenly.

Step 3: Add green chiles and corn

Add green chiles and corn. Reduce heat to medium and simmer 4–5 minutes until excess moisture cooks off and flavors blend.

Step 4: Finish and serve

Remove from heat, taste, and adjust seasoning. Serve warm with lime crema if desired.

Serving Ideas

- Bowl: over rice or cauliflower rice with black beans and shredded lettuce
- Tacos: spoon into tortillas with cheese, cilantro, and lime
- Low-carb: use as filling for lettuce wraps
- Nachos: spoon over tortilla chips and melt cheese on top

Tips for Best Results

- Drain excess liquid if turkey releases a lot of moisture.
- For extra richness, stir in 1–2 Tbsp sour cream at the end.
- Recipe is mild by design and family-friendly.

Storage & Reheating

Refrigerator: Store in an airtight container for up to 3 days.

Reheat: Warm in a skillet or microwave until heated through.

Variations & Add-Ins

- Make it spicy: add diced jalapeños or chili powder
- Add veggies: bell peppers, zucchini, or onions
- Cheesy version: stir in shredded Monterey Jack or cheddar
- Tex-Mex twist: add garlic powder and paprika