



Make and Bakes - Baked Turkey Enchiladas

Makes 10 enchiladas

Do you have a fridge full of holiday turkey leftovers? Do you have a houseful of hungry holiday guests or starving teenagers? Do you need a quick and tasty potluck supper? Look no further...these Baked Turkey Enchiladas are a real crowd pleaser that can be made up to one day ahead. Serve with a spinach or tossed green salad and a lower-fat salad dressing.

Ingredients:

3 cups	cubed cooked turkey	750 mL
1	10 oz (284 mL) can cream of chicken soup (half fat or regular)	1
2 cups	shredded Cheddar cheese, divided	500 mL
1	4-½ oz. (127 mL) can green chilies, drained	1
½ cup	light sour cream	125 mL
½	chopped red pepper	1/2
2 tbsp	chopped fresh cilantro (optional)	25 mL
2 cups	prepared tomato salsa, divided	500 mL
1	340 g pkg. small flour tortillas (10 per package)	1

Directions:

-
1. Pre-heat oven to 350°F (180°C). Spray two 9 x 13 inch (3 L) casserole dishes with nonstick cooking spray.
 2. Combine turkey, soup, 1 cup (250 mL) cheese, chilies, sour cream, red pepper and cilantro (if using).
 3. Spread ½ cup (125 mL) of salsa in the bottom of each casserole dish.
 4. Lay tortillas flat on cutting board or counter. Divide mixture evenly among tortillas, placing filling in a line down the centre. Roll each tortilla into a fairly tight cylinder. Place 5 tortillas seam side down in each casserole dish. Spoon remaining salsa over top of tortillas and sprinkle with reserved cheese. Bake for 30-35 minutes or until bubbling and heated through.