

Overlooked Turkey and Red Pepper Creamy Enchiladas

Camine Pappas / June 21, 2013

INGREDIENTS:

3 C shredded roasted turkey meat (I used leftover leg and thigh meat from my T-day turkey)
¼ C yellow onion diced
1/3 C red pepper diced
1 ½ C grated cheddar cheese
1 ½ C graded Gouda cheese
1 Can Cream of Chicken Soup, low fat
¼ to 1/3 C milk
Salt and pepper
¼ T ground cumin
½ t chipotle sauce, hot
½ C diced canned green chiles
6 flour tortillas
1 bottle Trader Joes enchilada sauce
Arugula for plating
Sriracha sauce as garnish



DIRECTIONS:

Combine turkey with next 10 ingredients, using only half the cheeses. Blend with spoon. It should be very, very moist. If not, add a bit more milk and green chiles. Divide mixture evenly among the 6 medium sized tortillas. Not the huge ones. Cover with enchilada sauce, put rest of the cheese on top, and cook 375 degrees for 35 to 40 minutes.

Serve over arugula and garnish with lime wedges and Sriracha if desired.

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