

**Gobble Gobble Enchiladas, Amy Irving, Mennonite College of Nursing**

**Ingredients**

2 Cups - Cooked Shredded Turkey  
3 Cups - Shredded Cheese (cheddar, jack or a combination, divided - about 1 pound)  
1 Cup - Diced White Onion  
1 teaspoon - Salt  
1/2 teaspoon - Black Pepper  
1 Can (28 ounce) - Red Enchilada Sauce (mild, medium or spicy)  
18 - Corn Tortillas  
Sliced Green Onions and Sour Cream for garnish

**Directions**

Pre-heat oven to 350 degrees F.  
Heat enchilada sauce to a bare simmer. Pour into a shallow pan or dish.  
Mix turkey, 2 cups cheese, onions, salt and pepper together in a large bowl.  
Pour 1/4 cup enchilada sauce in the bottom of each baking dish, just to coat bottom.  
Soak tortillas, 2 or 3 at a time in enchilada sauce to soften.  
Place about 1/3 cup of filling in the middle of each tortilla, roll and place, seam side down in baking dish, nestling enchiladas next to each other.  
Top with remaining sauce and 2 cups cheese. Cover with aluminum foil and bake for 20-25 minutes or until hot and bubbly.  
Serve with sliced green onions, olives and sour cream.