



## Turkey Enchiladas

Savannah · 30/09/2024



### Prep Time

50 mins

### Difficult

Medium

### Servings

6

### Description

These turkey enchiladas use leftover Thanksgiving turkey for an easy meal. Serve with sour cream and refried beans if desired.

### Ingredients

- - 2 cups shredded Cheddar-Monterey Jack cheese blend - 1 (19 ounce) can red enchilada sauce - 1 medium onion
- chopped - 1 (2 ounce) can sliced black olives - 1 tablespoon oil
- divided
- or more as needed - 24 (6 inch) corn tortillas - 4 cups cooked turkey
- chopped

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish. Pour enchilada sauce into a bowl. Combine Cheddar-Jack cheese
2. onion
3. and black olives in a small bowl. Brush a small skillet with enough oil to coat a tortilla
4. and heat over low heat. Add tortilla and cook until soft
5. 15 to 30 seconds per side. Remove and dip in enchilada sauce to coat
6. then place on a plate. Place some turkey and some cheese mixture in the center of the tortilla
7. roll up
8. and place it in the prepared baking dish. Repeat Step 3
9. using more oil as needed
10. to form and roll 11 more enchiladas; they should cover the bottom of the baking dish. Spread enchilada sauce over the enchiladas to cover. Repeat Steps 3 and 4 to form
11. roll
12. and place remaining 12 enchiladas. Spread remaining sauce over top and sprinkle with remaining cheese mixture. Bake in the preheated oven until cheese is melted
13. about 20 minutes.