



Mexican Casserole with Leftover Turkey

Savannah · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

10

Description

I made this Mexican turkey casserole for my family the day after Thanksgiving They gobbled it up LOL Its a great change of pace from reheating leftovers for those who love Mexican food

Ingredients

- - 1 tablespoon vegetable oil - 1 onion
- chopped - ½ teaspoon ground cumin - salt and ground black pepper to taste - 2 (15 ounce) cans black beans
- drained and rinsed - 3 cups shredded cooked turkey - 2 cups salsa
- divided - 1 (15 ounce) can sweet corn
- drained - 1 cup water - 1 (1.25 ounce) package taco seasoning mix - 2 cups cooked rice - 2 cups shredded Mexican cheese blend
- divided - 3 cups crushed tortilla chips

Instructions

1. Heat oil in a large skillet over medium-high heat. Add onion
2. cumin
3. salt
4. and pepper. Sauté until onion is tender
5. about 5 minutes. Add black beans
6. shredded turkey
7. 1 cup salsa
8. corn
9. water
10. and taco seasoning. Mix well. Cover and simmer until flavors meld
11. about 5 minutes. Preheat the oven to 350 degrees F (175 degrees C). Mix remaining 1 cup salsa with cooked rice and spread evenly into the bottom of an ungreased 10x15-inch baking dish. Pour turkey mixture over rice. Layer 1 cup Cheddar cheese over turkey mixture. Top with tortilla chips. Cover loosely with aluminum foil. Bake in the preheated oven for 20 minutes. Remove foil and top with remaining 1 cup Cheddar cheese. Continue baking until cheese is melted
12. about 5 minutes more.