



Kelly39s Enchiladas

Savannah · 30/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

7

Description

You cant taste the carrot in this enchilada recipe but its a good way to add bulk and vegetables just use a cheese grater or food processor for them

Ingredients

- - 1 pound lean ground turkey - 2 large carrots
- grated - 2 tablespoons dried minced onion - 1 diced fresh jalapeno pepper
- or to taste - 1 (1.25 ounce) package taco seasoning mix - ½ teaspoon kosher salt - ¼ cup water - hot garlic-pepper sauce (such as Tabasco® Garlic Pepper Sauce) - 1 cup plain Greek yogurt - 1 (10.75 ounce) can condensed cream of chicken soup - 2 cups shredded queso quesadilla (Mexican melting cheese) - 7 (6 inch) flour tortillas - ½ (14.5 ounce) can red enchilada sauce

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Heat a large skillet over medium-high heat
2. and stir in the ground turkey
3. grated carrots
4. onion
5. jalapeno pepper
6. 1/2 packet of taco seasoning
7. and kosher salt. Cook and stir until the turkey is crumbly
8. evenly browned
9. and no longer pink. Stir in the water
10. several dashes of hot sauce
11. and the remaining taco seasoning. Simmer until the water has evaporated. Combine the yogurt
12. cream of chicken soup
13. and queso quesadilla cheese in a bowl. Place a tortilla onto your work surface
14. then spoon some of the turkey mixture halfway between the bottom edge and the center of the tortilla. Place 2 to 3 tablespoons of the cheese mixture over the turkey. Roll the tortilla up to the top edge
15. forming a tight cylinder. Place in a 7x11 inch baking dish. Repeat with the remaining ingredients. (There will be unused cheese sauce.) Stir the enchilada sauce into the remaining cheese mixture. Spoon over the top of the tortillas. Bake in the preheated oven until the sauce is bubbly and the cheese has melted
16. about 30 to 35 minutes. Editor's Note: Look for queso quesadilla cheese at the Hispanic grocery store
17. or substitute Monterey Jack cheese.