



#MakeItGAP

RECIPES

TURKEY ENCHILADAS

YIELD: 4 Servings

INGREDIENTS:

- 2 Tbsp. butter
- 1/4 cup all-purpose flour
- 2 1/2 cups chicken broth
- 1 tsp. dried coriander
- 1 can (4 oz.) chopped green chiles, *divided*
- 2 cups cubed cooked turkey
- 1 cup shredded Monterey Jack cheese
- 8 flour tortillas (8 inches), *warmed*
- 1 cup shredded cheddar cheese

PREPARATION:

Melt butter in a large saucepan. Stir in flour until smooth. Gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in coriander and half of the chiles.

In a large bowl, combine the turkey, Monterey Jack cheese and remaining chilies.

Spoon 1/3 cup turkey mixture onto each tortilla; roll up. Place seam side down in an ungreased 13x9 baking dish. Pour sauce over enchiladas. Sprinkle with cheddar cheese. Bake, uncovered, at 375°F for 15-18 minutes or until heated through and cheese is melted.