

Turkey Enchiladas

- 2 ½ C chopped turkey
 - 1 ½ C grated cheese
 - 2 C cream of chicken soup
 - ½ C milk
 - ¼ C chopped green chilies
 - 12 flour tortillas
 - Lettuce, if desired
 - Tomatoes, if desired
 - Salsa, if desired
1. Heat soup, milk, and pepper and keep warm;
 2. Add about 2 T to the chopped turkey.
 3. Warm tortillas on hot griddle
 4. Fill with 1/12 of turkey and cheese each.
 5. Place in lightly greased 13x9x2" pan.
 6. Pour soup mixture over top and top with grated cheese.
 7. Bake at 350° for 45-50 minutes or until cheese is hot and bubbly.
 8. Serve with chopped lettuce, chopped tomatoes, and salsa, if desired.

Yield: 12 Enchiladas