

Turkey Enchilada Casserole

with Spiced Apple Chai Tea

2 C Cooked turkey (shredded)	1/2 C Sour cream
8 Flour tortillas	1/4 C Green onions (chopped)
1 C Corn (frozen or canned)	1 † Cumin
1 C Black beans (rinsed and drained)	1 † Chili powder
1 C Enchilada sauce	Salt and pepper to taste
1 C Cheddar cheese (shredded)	1/2 C Spiced Apple Chai Tea (brewed and cooled)
1 C Monterey Jack cheese (shredded)	

PREHEAT your oven to 375°F and grease a 9x13-inch baking dish.

MIX cooked turkey, corn, black beans, cumin, chili powder, salt, pepper, and brewed Spiced Apple Chai Tea in a large bowl.

SPREAD a thin layer of enchilada sauce on the bottom of the baking dish.

LAYER 4 tortillas over the sauce, followed by half of the turkey mixture, half of the Cheddar cheese, and half of the Monterey Jack cheese.

REPEAT the layers, ending with a layer of tortillas and the remaining enchilada sauce.

SPRINKLE the top with the remaining Cheddar and Monterey Jack cheeses.

BAKE for 25-30 minutes or until the cheese is melted and bubbly.

GARNISH with sour cream and chopped green onions.