

WILD TURKEY GREEN CHILI ENCHILADAS

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INGREDIENTS:

- 2 wild turkey breasts
- 1/2 large onion
- 1 tbsp butter
- 1 cup milk
- 1 cup chopped green chili
- 1 cup olive oil
- 1 Lg can cream of chicken soup garlic salt, fresh ground pepper
- 2 cups shredded Mexican blend cheese
- 1 small bag corn tortillas
- 9x13x2 Dish



DIRECTIONS:

- Cut turkey breast into small cubes and season with garlic salt
- Cook meat in sauce pan with 1 tbsp. butter and diced onion
- Sautee until onions are clear and meat is lightly browned
- Add green chili and cream of chicken soup to sauce pan
- Gradually stir in 1 cup milk until well-mixed
- Simmer on low and season with garlic salt and pepper to taste
- Pre-heat oven to 350
- Fry tortillas in olive oil + place the first layer in casserole pan (try to cover the pan bottom 1 tortilla-deep or about 4-5 small tortillas, you may have to cut some in half depending)



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- On top of the tortilla layer, add a liberal amount of cheese followed by the casserole mixture
- Repeat until mixture is gone and top with cheese
- Bake for 30 minutes then broil for 5-7 minutes to brown cheese on top
- Remove from oven and let cool for 30-45 minutes before serving. (Actually, this sets up better and is even more delicious the day after.)

