



## White Turkey Enchiladas

And, the reason you are probably here. My favorite recipe for White Turkey Enchiladas. Being able to make something that is tasty, and also more interesting than the typical open faced turkey sandwich with gravy on top is everything to me. (Also, I HATE gravy. Gravy is gross). It doesn't hurt that my husband is a lover of all things Mexican, and he absolutely glows when I announce it is enchilada night. This recipe has evolved over the years. I started with one I found on the internet, but I have made adjustments to make it one that my entire family loves.

### Ingredients

8 flour tortillas, soft taco size	3 tablespoons flour
2 cups turkey, shredded or chopped	3 tablespoons butter
1 can black beans, drained	2 cups milk
1/2 cup salsa	1 teaspoon Turkey Better than Bullion
2 cups Mexican cheese blend	1 cup sour cream
1 teaspoon Tajin seasoning	1 small can diced green chilis, drained
	Salt and pepper to taste

1. Spray your 9" x 13" casserole dish with a non-stick cooking spray. Preheat the oven to 350 degrees Fahrenheit.
2. In a medium skillet, melt butter over medium heat. Add flour and whisk until incorporated. Cook, whisking constantly, until it turns a golden brown color. (Remember what Anne Burrell says - brown food tastes good)!
3. Stir in Better than Bullion
4. Add in the milk a little at a time, stirring to incorporate. Going slowly will prevent lumps from forming. Continue cooking for a few minutes, allowing the sauce to thicken until it will coat the back of a spoon.
5. Stir in sour cream and diced chilis.
6. Taste it. Really. Add salt and pepper to taste. This is your last chance to make sure it is yummy before you feed your family. Sometimes I add in chili powder and cumin, too. Not too much, because then you lose the white color of the sauce.
7. Spread about 1/2 cup of sauce into the bottom of your baking dish.
8. Mix turkey, 1 cup of cheese, beans, salsa and Tajin seasoning.
9. Fill each tortilla with a heaping 1/2 cup of filling. Roll tightly and place seam side down in prepared pan.
10. Pour sauce over enchiladas. Top with remaining cheese.
11. Bake about 25 minutes, or until sauce is bubbling. You can broil them for a few minutes to get a nice, brown top, but I usually set the kitchen on fire when I broil stuff, so I skip that step.
12. Let it cool a little before digging in, or you will burn your face off. It's worth it, though.