

Thanksgiving Enchiladas



Servings:

8 servings

Prep Time:

15 min.

Cook Time:

35 min.

Ingredients

- 3 cups **Gravy**
- 2 cups **Turkey**, shredded or diced
- 2 cups **Mashed Potatoes**
- 2 cups **Green Bean Casserole OR Greens Beans**
- 2 cups **Stuffing**
- 2 cups **Cheddar Cheese**, shredded
- 8 each **Flour Tortillas, 9.2 oz package (Fajita)**
- Creamy Cranberry Sauce: --
- 1 cup **Cranberry Relish and/or Sauce**
- 1 cup **Sour Cream**

Method of Preparation

Step 1

Preheat the oven to 375°F. Spray a casserole dish with pan spray.

Step 2

In a bowl mix together the turkey, mashed potatoes, green bean casserole, and 1 cup gravy.

Step 3

Pour 1 cup of gravy into a casserole dish and spread to cover the bottom of the dish.

Step 4

Spread 1/4 cup of stuffing across each tortilla.

Step 5

Evenly scoop turkey mixture on top of the stuffing on each tortilla.

Step 6

Roll the tortillas up and line them up in the casserole dish, seam-side down.

Step 7

Pour the remaining gravy over the enchiladas. Sprinkle with shredded cheddar cheese evenly on top.

Bake for 35-40 minutes until the sauce is bubbling and the cheese is melted.

Step 8

In a small bowl mix together the cranberry sauce and sour cream. Serve with the enchiladas!

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