



## Leftover Turkey Skillet Enchiladas

Makes 6 enchiladas

### Ingredients

- 2 cups shredded cooked turkey
- 1½ cups shredded Monterey Jack cheese, divided
- 2 (4.5-ounce) cans chopped green chiles, divided
- ½ cup chopped green onion
- ⅓ cup chopped fresh cilantro
- 2 tablespoons fresh lime juice
- 6 (6-inch) flour tortillas
- 1 tablespoon olive oil
- ½ cup chopped onion
- 3 cloves garlic, minced
- 1 (16-ounce) bottle medium-hot salsa verde
- 2 tablespoons fresh lemon juice
- Cranberry Salsa (recipe follows)
- Garnish (optional): lime wedges, cilantro leaves

### Directions

1. Preheat oven to 400°. Line a baking sheet with damp paper towels.
2. In a medium bowl, combine turkey, 1 cup cheese, 1 can green chiles, green onion, chopped cilantro, and lime juice. Place about ½ cup turkey mixture on one side of each tortilla, and roll up tightly. Place, seam side down, on prepared pan. Cover with damp paper towels.
3. In a 10-inch cast-iron skillet, heat oil over medium heat. Add onion, and cook, stirring frequently, until softened, 3 to 5 minutes. Add garlic, and cook for 1 minute. Stir in salsa verde and remaining can green chiles; bring to a boil. Reduce heat to medium-low. Remove 1 cup sauce.
4. Gently place enchiladas, seam side down, in remaining sauce. Top with reserved 1 cup sauce. Bring just to a boil. Reduce heat to medium-low; cover and simmer until heated through, 4 to 5 minutes. Sprinkle with remaining ½ cup cheese.
5. Bake, uncovered, until lightly browned and sauce is bubbly, 8 to 10 minutes. Serve with Cranberry Salsa. Garnish with lime wedges and cilantro leaves, if desired.

## Cranberry Salsa

Makes about 1¼ cups

### Ingredients

- 1 cup whole berry cranberry sauce
- ¼ cup chopped fresh cilantro
- 2 tablespoons minced seeded jalapeno
- 2 tablespoons lime juice
- ½ teaspoon ground cumin
- ¼ teaspoon salt

### Directions

1. In a small bowl, stir together all ingredients. Serve with enchiladas.

**Pro Tip:** Cooked, leftover turkey is good for 3-4 days. To save for even longer, pop it in the freezer to save for up to six months!

