

# The Great After-Thanksgiving Turkey Enchiladas

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## Ingredients

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Serves 6

3 tablespoons plus 1/2 cup vegetable oil

1 3/4 cups finely chopped onions

1 28-ounce can enchilada sauce

5 plum tomatoes, finely chopped

1 1/2 teaspoons finely chopped canned chipotle chilies\*

1 cup chopped fresh cilantro

3 cups coarsely shredded cooked turkey

2 cups grated Monterey Jack cheese

3/4 cup sour cream

12 5- to 6-inch corn tortillas

\*Chipotle chilies canned in a spicy tomato sauce are sold at Latin American markets, at specialty foods stores and at some supermarkets.

### Step 1

Heat 3 tablespoons oil in large saucepan over medium heat. Add 1 1/2 cups onions and sauté until tender, about 5 minutes. Add enchilada sauce, tomatoes and chipotles. Cover; simmer 20 minutes, stirring often.

Remove from heat. Stir in 1/2 cup cilantro. Season sauce with salt and pepper. Mix turkey, 1 1/2 cups cheese, sour cream, 1/4 cup onions and 1/2 cup cilantro in bowl. Season with salt and pepper.

### Step 2

Preheat oven to 350°F. Heat 1/2 cup vegetable oil in medium skillet over medium heat. Cook 1 tortilla until pliable, about 20 seconds per side. Drain on paper towels. Repeat with remaining tortillas.

### Step 3

Spread 1/2 cup sauce in 13 x 9 x 2-inch glass baking dish. Spoon 1/4 cup turkey mixture in center of each tortilla. Roll up tortillas. Arrange seam side down in dish. Spoon 2 1/2 cups sauce over enchiladas. Sprinkle with 1/2 cup cheese. Bake enchiladas until heated through, about 30 minutes.

### Step 4

Rewarm remaining sauce in saucepan over medium-low heat. Transfer to sauceboat. Serve enchiladas, passing sauce separately.

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