Gobble Gobble Enchiladas, Amy Irving, Mennonite College of Nursing

**Ingredients**
- 2 Cups - Cooked Shredded Turkey
- 3 Cups - Shredded Cheese (cheddar, jack or a combination, divided - about 1 pound)
- 1 Cup - Diced White Onion
- 1 teaspoon - Salt
- 1/2 teaspoon - Black Pepper
- 1 Can (28 ounce) - Red Enchilada Sauce (mild, medium or spicy)
- 18 - Corn Tortillas
- Sliced Green Onions and Sour Cream for garnish

**Directions**
- Pre-heat oven to 350 degrees F.
- Heat enchilada sauce to a bare simmer. Pour into a shallow pan or dish.
- Mix turkey, 2 cups cheese, onions, salt and pepper together in a large bowl.
- Pour 1/4 cup enchilada sauce in the bottom of each baking dish, just to coat bottom.
- Soak tortillas, 2 or 3 at a time in enchilada sauce to soften.
- Place about 1/3 cup of filling in the middle of each tortilla, roll and place, seam side down in baking dish, nestling enchiladas next to each other.
- Top with remaining sauce and 2 cups cheese. Cover with aluminum foil and bake for 20-25 minutes or until hot and bubbly.
- Serve with sliced green onions, olives and sour cream.