

Turkey Enchilada Bake

Ingredients needed:

- 2 cups shredded, roasted turkey
- 1 bag of Mexican-blend cheese (16 oz.)
- 1 can of corn (15.25 oz.)
- 1 can black beans (15 oz.)
- 1 jar of chunky salsa (16 oz.)
- Cumin and chili powder to taste
- 12 corn tortillas

1.) Preheat oven to 400 degrees.

2.) Mix the following ingredients in a bowl:

- Turkey
- Corn
- Black beans (rinsed)
- Salsa
- Cumin and chili powder

3.) Spray a 13X9 casserole dish with non-stick cooking spray. Cover the bottom with 6 tortillas, then spread half of the turkey mixture and sprinkle half of the cheese on top. Then cover the layer with the remaining tortillas, turkey mixture, and the rest of the cheese. Cover the dish with a layer of tin foil.

4.) Bake your dish for 35-40 minutes, uncovering at 30 minutes to ensure that the cheese is melted.

5.) You can top your enchilada bake with a variety of toppings of your choosing when serving:

- Guacamole
- Sour cream or Greek yogurt
- Fresh cilantro
- Chopped tomatoes
- Shredded lettuce

