Turkey Enchiladas
Cheap, Fast and Healthy; February 8th

Ingredients:
- 12 ounce(s) roasted boneless turkey breast (from the deli), chopped
- 1 can(s) (8 3/4-ounce) no-salt-added corn, drained
- 1 container(s) (8-ounce) reduced-fat sour cream
- 1 1/2 cup(s) shredded reduced-fat (2%) Mexican cheese blend
- 2 tablespoon(s) chopped fresh cilantro
- 10 (6-inch) corn tortillas
- 1 can(s) (10-ounce) enchilada sauce
- 1 cup(s) mild salsa

Directions:
1. Preheat oven to 400 degrees F. Spray 13” by 9” baking dish with nonstick cooking spray.
2. In large bowl, combine turkey, corn, sour cream, half of cheese, and half of cilantro. Stack 5 tortillas on damp paper towel on microwave-safe dish; top with another damp paper towel. Microwave on High 30 seconds to soften.
3. Place about 1/3 cup turkey mixture on each tortilla and roll up tightly. Arrange in prepared baking dish, seam side down. Repeat with remaining tortillas and filling.
4. In bowl, stir enchilada sauce with salsa; pour over tortillas to cover. Top with remaining cheese and bake 15 to 20 minutes or until cheese melts and enchiladas are heated through. Sprinkle with remaining cilantro.