

Enchilada Casserole



Turkey

- 1 1/2 pounds ground turkey
- 1/3 cup chopped sweet onion
- 1/2 teaspoon dried minced garlic
- 2 Roma tomatoes, chopped

Sauce

- 1 (1.5 ounce) package mild taco seasoning mix
- 1/8 teaspoon ground paprika
- 1 (6 ounce) can tomato paste
- 1 cup water

Tortillas

- 12 corn tortillas

Cheese

- 12 ounces Colby Jack cheese, shredded

Garnish

- Finely shredded lettuce
- Shredded Colby Jack cheese
- Diced tomatoes

Sliced green onions
Sour cream
Salsa

Cook and brown turkey, onions, garlic, and tomatoes over medium heat. Add taco seasoning and paprika. Coat meat thoroughly. Add tomato paste and water. Simmer for 10 to 15 minutes.

In a greased 13 x 9 inch baking dish, place 6 tortillas, half of meat mixture, and half of cheese. Repeat layers once.

Bake at 350 degrees for 20 minutes, or until bubbly.

Garnish with lettuce, cheese, tomatoes, green onions, sour cream, and salsa.

Serves 6 to 8