



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### TURKEY ENCHILADAS

- |   |                                     |
|---|-------------------------------------|
| 1 pound lean ground turkey  | 1 to 2 teaspoons ground cumin       |
| 1 medium onion, chopped   | 8 flour tortillas                   |
| 1 jar (24 ounces) salsa (divided)                                     | ¾ cup shredded sharp cheddar cheese |
| 1 package (10 ounces) frozen chopped spinach, thawed and well drained | 3 cups shredded iceberg lettuce     |
| 1 package (8 ounces) reduced-fat cream cheese, cubed                  | Sour cream                          |

1. Preheat oven to 350 degrees F. Lightly coat 9 x 13-inch glass baking dish with no-stick cooking spray; set aside.
2. Heat large nonstick skillet over medium heat. Crumble ground turkey into skillet and add onion; cook stirring frequently until browned.
3. Add 1 cup of the salsa, cream cheese, and cumin; cook stirring frequently until cream cheese melts. Remove from heat.
4. Spoon about ½ cup of the turkey mixture down center of each tortilla. Roll up and place seam-side down in prepared baking dish.
5. Pour remaining salsa over center of enchiladas.
6. Bake uncovered in 350-degree oven for 25 to 30 minutes or until heated through. Sprinkle cheese over top.
7. Place lettuce on 8 individual serving plates. Place 1 enchilada on top of lettuce on each plate; top each with a dollop of sour cream.

Makes 8 servings.

