

PrazHym Turkey Chilaquile Casserole for 2

Courtesy of Pete Marr

This is a great idea for the day after breakfast to use up some of that leftover Thanksgiving turkey!

1 tablespoon vegetable oil
½ cup red onion, chopped
1 clove of garlic, chopped
⅓ (4-ounce) can diced green chiles (recommend Hatch® brand)
⅓ (10-ounce) can diced fire-roasted tomatoes, drained, ¼ cup reserved
1 cup leftover cooked turkey, shredded and at room temperature
3 tablespoons chunky salsa
⅓ cup queso fresco, crumbled
1 cup crushed tortilla chips
½ cup shredded Mexican 4-cheese blend

Cilantro, chopped, for garnish
Sour cream, for garnish

Preheat the oven to 400° F. Prepare a 13 x 9 casserole dish with cooking spray.

Heat the vegetable oil in a skillet (large enough to hold all ingredients except the garnish), over medium-high heat. Add the onions and sauté until just softened. Add the garlic and cook for 30 seconds. Add the green chiles and diced tomatoes, stir together and continue on the heat until they are completely warmed through.

When the chiles and tomatoes are heated remove the skillet from the heat and add the leftover turkey, salsa, reserved tomato juice and queso fresco. Stir well to thoroughly combine.

Transfer to a casserole dish. Top with tortilla chips and the remaining cheese. Bake for 20 minutes and then remove from oven.

Garnish with cilantro and a dollop of sour cream.