

<p style="text-align: center;">Turkey Enchilada Casserole</p> <p>1 tbl butter, margarine, or Watkins Grapeseed Oil ½ cup onion, chopped 4 cups cooked turkey, chopped or shredded 2 tsp taco seasoning ½ cup sour cream 1 (4oz) can green chilies 1 (2.25 oz) can sliced black olives 2 cups shredded Cheddar and Monterey cheese blend 18-24 (6 inch) corn tortillas 2 (15 ounce) cans red enchilada sauce</p> <p>Preheat oven to 350 degrees F (175 degrees C).</p>	<p>Pour just enough enchilada sauce in a 9x13 pan to cover the bottom (about 1/2 cup.)</p> <p>Sauté onion till soft. Combine onion, turkey, taco seasoning, sour cream, chilies, olives, and cheese. For a layered dish*, line bottom of pan with 6 tortillas. (They will overlap.) Spread with half the turkey mixture. Put down another layer of tortillas and spread with remaining turkey mixture. Top with remaining tortillas. Pour remaining enchilada sauce over all. Sprinkle top with shredded cheese if desired.</p> <p>Cover and bake 40 minutes or until hot and bubbly.</p> <p>*For a fancier casserole, put spoonfuls of turkey mixture in each tortilla and roll them up before placing in pan. Repeat until bottom layer of pan is covered with enchiladas. Spread enough sauce over bottom layer to cover. Repeat process with a second layer. Spread remaining sauce on top. Sprinkle top with shredded cheese if desired.</p>
<p style="text-align: center;">Turkey Tomato Bisque</p> <p>2 tbl Watkins Original Grapeseed Oil 1 carrot, shredded or chopped fine 1 medium onion, chopped 2 cloves garlic, minced 1 28 oz can whole tomatoes with juice 1½ cups water 2 tsp Watkins Chicken Soup & Gravy Mix ¼ cup flour 1 tsp/5 mL Watkins Oregano ¼ cup heavy cream 1 tsp Watkins Sea Salt 1 tsp Watkins Granulated Black Pepper 2 cups cooked, shredded turkey</p>	<p>In a large pot over medium heat, sauté carrot, onion, and garlic until onion is soft. In a mixing cup, mix water, Soup Mix and flour. Add to onion and stir till heated through. Add tomatoes and Oregano. Simmer about 15 minutes.</p> <p>Working in small batches, puree soup in a blender or food processor. Transfer back to pot and stir in cream, Sea Salt, Pepper, and turkey. Heat through.</p>