



*Chilaquiles (chee-lah-KEE-lehs) can be referred to as a poor man's dish because it was created in Mexico to utilize leftover tortillas. This dish traditionally is served at breakfast or brunch but I have enjoyed it for dinner on many occasions. Chilaquiles incorporates thriftiness and Mexican food, two things that I hold dear to my heart. There are many different recipes for chilaquiles. This recipe is what I find tastes the best for the least amount of effort and money. Come late November many of us are searching for ways to use our Thanksgiving turkey leftovers. I do hope you give this recipe a whirl.*

#### **Serves 4**

#### **Ingredients**

12 oz of leftover cooked turkey meat shredded or diced

6 oz white cheddar or Mexican cheese shredded/crumbled

12 small (6-inch) corn tortillas

1 28 oz can of tomatoes

1 fresh jalapeno seed if desired for less heat

1 large garlic clove

1/2 tsp ground cumin

salt and pepper to taste

## Method

Preheat oven to 400°. Cut tortillas into triangles or thin strips. Place on a large rimmed baking sheet or two smaller sheets. Toss with 1 tbsp of oil; season with salt. Toast in oven until golden brown and crispy tossing occasionally for about 15 minutes.

In a blender or food processor puree, tomatoes, onion, garlic, jalapeno until smooth. Add cumin and salt and pepper to taste.

In a skillet over medium high heat pour in tomato mixture. Cook stirring occasionally for five minutes.

In a casserole dish layer crisp tortillas, turkey, sauce and cheese ending with sauce and cheese on top of the dish. Bake at 350° for 20 minutes or until cheese has bubbled and melted.

The tortillas lose their crispy texture quickly so serve immediately on its own or with salad, bean and/or rice.