

Texas Turkey

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 6

*1 can (10-3/4 ounces)
cream of chicken soup
1/2 can (10 ounce) tomato
and chilies, drained
1 can (4 ounces) chopped
green chili peppers, drained
1 cup onions, chopped
Dorito or corn chips, broken
3 cups smoked turkey
breast, diced
2 cups sharp cheddar
cheese, shredded*

Preheat the oven to 325 degrees.

In a bowl, combine the soup, tomatoes and
chilies, chopped chilies and onions. Blend well.

In a casserole, alternate layers of chips, turkey,
sauce and part of the cheese (1-1/2 cups).

Sprinkle the remaining cheese over the top.

Bake for 40 minutes.

Per Serving (excluding unknown items): 387 Calories; 22g Fat (51.7% calories from fat); 42g Protein; 4g Carbohydrate; 1g Dietary Fiber; 122mg Cholesterol; 468mg Sodium. Exchanges: Grain(Starch); 6 Lean Meat; 2 Fat.