
Simmered Turkey Enchiladas (Slow Cooker)

Stella S. - Tempe, AZ

Taste of Home Most Requested Recipes 2021

Servings: 4

Preparation Time: 10 minutes

Cook Time: 6 hours

2 pounds turkey thighs or drumsticks

1 can (8 ounce) tomato sauce

1 can (4 ounce) chopped green chilies

1/3 cup chopped onion

2 tablespoons Worcestershire sauce

1 to 2 tablespoons chili powder

1/4 teaspoon garlic powder

8 (six inch) flour tortillas, warmed

chopped green onions (for topping) (optional)

sliced ripe olives (for topping) (optional)

chopped tomatoes (for topping) (optional)

shredded cheddar cheese

sour cream (for topping) (optional)

shredded lettuce (for topping) (optional)

Remove the skin from the turkey. Place the turkey in a five-quart slow cooker.

In a small bowl, combine the tomato sauce, chilies, onion, Worcestershire sauce, chili powder and garlic powder. Mix well. Pour over the turkey. Cover.

Cook on LOW until the turkey is tender, six to eight hours.

Remove the turkey. Shred the meat with a fork and return to the slow cooker. Heat through.

Spoon about 1/2 cup of the turkey mixture down the center of each tortilla. Fold the bottom of the tortilla over the filling and roll up. Add the toppings of your choice.

(FREEZE OPTION) Individually wrap the cooled burritos in paper towels and foil. Freeze in a freezer container. To use: Remove the foil. Place the paper towel-wrapped burritos on a microwave-safe plate. Microwave on HIGH until heated through, 3 to 4 minutes, turning once. Let stand for 20 seconds.)

Turkey

Per Serving (excluding unknown items): 504 Calories; 11g Fat (19.0% calories from fat); 14g Protein; 88g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 1152mg Sodium. Exchanges: 5 1/2 Grain(Starch); 1 Vegetable; 2 Fat; 0 Other Carbohydrates.