

PrazHym Turkey Chilaquile Casserole for 2

Courtesy of Pete Marr

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

- 1 tablespoon vegetable oil
- 1/2 cup red onion, chopped
- 1 clove of garlic, chopped
- 1/3 (4-ounce) can diced green chiles
- 1/3 (10-ounce) can diced tomatoes, drained
- 1 cup leftover cooked turkey, shredded
- 3 tablespoons chunky salsa
- 1/4 cup queso fresco, crumbled
- 1 cup crushed tortilla chips
- 1/2 cup shredded Mexican 4-cheese blend

Cilantro, chopped, for garnish
Sour cream, for garnish

Preheat oven to 400 degrees F.

Heat the vegetable oil in a skillet (large enough to hold all ingredients except the garnish), over medium-high heat. Add the onions and saute until just softened. Add the garlic and cook for 30 seconds. Add the green chiles and diced tomatoes, stir together. When the chiles and tomatoes are heated remove from the heat and add the leftover turkey, salsa and queso fresco. Stir well to thoroughly combine.

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

Garnish with cilantro and serve immediately with side of sour cream and refried beans.