

Spinach Enchiladas

Flour Tortillas:

Ingredients:

4 cups flour (sifted)
1 tsp salt
1 tsp baking powder
½ cup melted shortening/vegetable oil
1-1½ cups hot water

Method:

Mix together all dry ingredients, adding hot water a little at a time until the mixture isn't sticky. Once mixed, over and let sit for approximately 15 minutes. Remove and separate into one-inch balls and roll (using a rolling pin) into desired thickness.

NOTE: Can use a little extra flour as needed to keep from sticking to the rolling pin. Cook tortillas on a non-greased cast iron skillet.

Filling:

Ingredients:

1 10oz package frozen chopped spinach
1 15oz container ricotta cheese
¼ cup grated parmesan cheese
2 eggs
½ tsp salt
1lb ground turkey breast

Method:

Thaw and squeeze all excess water from spinach. Cook ground turkey and drain excess fat. Mix together all ingredients and refrigerate.



Sauce:

Ingredients:

5 green chili peppers
1½ cups chopped white onions
2 cloves minced garlic
2 Tbsp olive oil
4 cups peeled tomatoes
1 6oz can tomato paste
1 tsp cilantro
1 tsp salt
1 tsp fresh ground black pepper



Method:

Mix all sauce ingredients together into a large pot, slowly simmering until mixture has cooked down. Then remove from heat and let cool. Once cooled, place mixture into food processor and blend to desired texture. Return to the pot and cook on low heat for approximately three hours, stirring occasionally.

Final Method:

Place a layer of sauce in the bottom of a 9x13 nonstick pan. Roll filling inside of tortillas and line the bottom of the pan with them. (Will need to coat each layer with olive oil and place sauce on top of each layer as well.) Cover with mozzarella cheese and start another layer of tortillas if desired. Bake at 350° for approximately 45 minutes to an hour.