

Foster's Body & Paint

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Tex-Mex Tortilla Stack

Ingredients:

- 2 cups chopped cooked turkey (about 10 oz)
- 1 cup finely chopped, peeled jicama
- 1/2 cup taco sauce
- 8 10-inch flour tortillas
- 6-oz container frozen avocado dip, thawed
- 2 cups chopped lettuce
- 16-oz can refried beans with green chili
- 8-oz carton light or regular dairy sour cream
- 1/3 cup chopped red sweet pepper
- 1/3 cup sliced green onion
- 1 cup shredded cheese(4 oz)
- Fresh cilantro
- sliced olives
- diced tomatoes

Makes 8 servings



Preparations:

- 1.) In a medium bowl combine turkey, jicama, and taco sauce; set aside.
- 2.) Place 1 of the flour tortillas on a platter. Spread with half of the turkey mixture. Spread half of the avocado dip onto a second tortilla; place tortilla, avocado side up, atop turkey. Sprinkle with half of the lettuce. Top with a third tortilla; spread with half of the beans. Top with another tortilla; top with half of each of the sour cream, red sweet pepper, green onion and shredded cheese.
- 3.) Repeat layers with remaining tortillas, turkey, avocado dip, lettuce and beans. Dollop with remaining sour cream; sprinkle with diced tomatoes, sliced olives, remaining green onion and shredded cheese. Serve at once or cover and chill in refrigerator for up to 3 hours.
- 4.) To serve, cut into wedges. If desired, garnish with cilantro.

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