

Foster's Body & Paint

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Southwest Turkey Casserole

Ingredients:

- 2 large onions, chopped
- 2 jalapeno peppers, seeded and chopped
- 2 Tbsp. butter
- 6 cups cubed cooked turkey
- 2 cans condensed cream of chicken soup, undiluted
- 2 cups sour cream
- 1 pkg. frozen chopped spinach, thawed and squeezed dry
- 2 cups shredded Monterey Jack cheese
- 1 pkg. nacho tortilla chips, crushed
- 4 green onions, sliced



Preparations:

- 1.) In a Dutch oven, sauté onions and jalapenos in butter until tender.
- 2.) Stir in the turkey, soup, sour cream and spinach.
- 3.) In a greased 13x9 inch baking dish, layer half of the turkey mixture, cheese and tortilla chips.
- 4.) Repeat layers.
- 5.) Bake, uncovered at 350 degrees for 25-30 minutes or until bubbly.
- 6.) Let stand for 5 minutes before serving.
- 7.) Sprinkle with green onions.

Makes 12 servings

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