

Firecracker Turkey Tortilla Rolls (25 Servings)

(25 servings)



INGREDIENTS:

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|-----------------------------------|----------|
| Ground Turkey | 4 lbs |
| Onion, chopped | ½ cup |
| Jalapenos, canned chopped | ¼ cup |
| Corn, frozen | 1 ½ cup |
| Garlic Powder | 1 ½ Tbs. |
| Tortillas, 6-inch | 50 ea |
| Salsa, prepared | 1 cup |
| Cheddar Cheese, low-fat, shredded | ½ cup |

NUTRITIONAL VALUE:

Calorie: 280
Fat: 13g
Cholesterol: 70mg
Sodium: 135mg
G4G: Yellow

POINTS OF CONTACT:

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Method of Preparation

1. In a large pot, heat ground turkey and onions until turkey is browned.
2. Meanwhile, place frozen corn under cold running water to thaw; then thoroughly drain.
3. Once brown, drain any fat from turkey pot. Add garlic powder, jalapenos, and corn; mix well. Remove from heat.
4. Place ¼ cup of filling in center of the tortilla. Roll tortilla over filling and position seam side down in a pan. Repeat with remaining tortillas and filling.
5. Pour salsa over enchiladas in pan, top with cheese and bake for 5-7 minutes until cheese is melted.

Tip: Warm tortillas so their pliable by dipping one side in hot salsa.

Serving Size: 2 rolls, 5 ozs (151 grams)