

Thanksgiving Leftover Recipes

Thanksgiving Enchilada

Chef Jordan Whitney, fyve Restaurant at The Ritz-Carlton, Pentagon City

- 8 Ancho Chilis
- 4 Pasilla Chilis
- 1 Onion
- 4 Roma tomatoes
- 4 Cloves of garlic
- 1 Bunch Fresh Cilantro
- Roasting Liquid from the Turkey
- 2 Jalapenos
- 12- 6 inch Corn Tortillas
- 3 cups Turkey
- 2 cups Grated Pepper Jack Cheese
- 1 C Sour Crème

1. Seed the Ancho and Pasilla Chili's, soak the chili's in hot water. Roast the onion, garlic, roma tomatoes and Jalapenos at 350 for 12 minutes. Place the vegetables into a pot.
2. Take the roasting liquid from the turkey that has been left over, add that to the pot with the roasted vegetables. Bring up to a simmer and let that go for 25 minutes. Blend and strain the mixture. Season the sauce with salt and pepper.
3. To make the filling take your leftover turkey and shred it, mix with half the enchilada sauce, pepper jack cheese, chopped cilantro, caramelized onions, salt and pepper.
4. Preheat oven to 350°F. Heat 1/2 cup vegetable oil in medium skillet over medium heat. Cook 1 tortilla until pliable, about 20 seconds per side. Drain on paper towels. Repeat with remaining tortillas.
5. Spread 1/2 cup sauce in 13 x 9 x 2-inch glass baking dish. Spoon 1/4 cup turkey mixture in center of each tortilla. Roll up tortillas. Arrange seam side down in dish. Spoon 2 1/2 cups sauce over enchiladas. Sprinkle with 1/2 cup cheese. Bake enchiladas until heated through, about 30 minutes.
6. Rewarm remaining sauce in saucepan over medium-low heat. Transfer to sauceboat. Serve enchiladas, passing sauce separately. Garnish with Sour crème.