Enchiladas 2

by Spencer Halle

Ingredients

- 1 pound of ground turkey
- 1 packet of taco seasoning
- some water
- 1 half chopped onion
- lots of cheese
- 1 big can of red enchilada sauce
- 1 big thing of cottage cheese
- a lot of tortillas

Method

1. First, brown the ground turkey with the onions
2. Second, add some water to the ground turkey, mix in the taco seasoning, and let it boil down until it's taco meat
3. Third, ump the enchilada sauce, the cottage cheese, cheese, and meat into a big bowl
4. Fourth, put a little bit of enchilada sauce at the bottom of a lasagna pan
5. Fifth, put a tortilla in that pan, and then fill it with the goop from the big bowl until it looks good and the size of an enchilada
6. Sixth, roll it up, and shove it into the edge of the pan
7. Seventh, just keep doing that over and over until you have a pan full of enchiladas

8. put cheese on top
9. Finally, cook at 400 until it looks cooked (Everything is already cooked, so it's not super important)

Notes

I got this recipe from my roommate Easton Roundy in college. He was a super nice guy, and first made this for me using an elk roast, so you can probably use whatever meat you want.