

Braised Turkey, Kale & Carrot Enchiladas with Borracho Beans

4 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 45 minutes

Farmhouse Kitchen-prepared Braised Parker Creek Ranch Turkey and Stock, thawed
Stryk Jersey Farm Cheddar Cheese
Fruitful Hill Farms Kale, large stems removed, leaves washed
Johnson's Backyard Garden Carrots, tops removed (if any), washed and peeled (optional)
El Milagro Corn Tortillas
Mozzarella Company Queso Fresco
Farmhouse Kitchen-prepared Gundermann Acres Borracho Beans
Farmhouse Kitchen Red Sauce
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Adjust oven rack to middle position and preheat oven to 375°F degrees.

STEP 1 Place a large saute pan over medium heat. As the pan heats, roughly chop the kale leaves into 1" pieces and chop the carrots into ¼" cubes. Add 1 tbsp. oil and the chopped carrots to the hot pan. Sauté for 2-3 minutes. Add the chopped kale and cook for 2-3 minutes to wilt the kale. Next, add the braised turkey meat and stock. (Discard the turkey skin, if you prefer.) Break up the turkey into smaller pieces with a wooden spoon or spatula, and stir to combine with the vegetables and melt the turkey stock. Add about ½ cup of the red sauce to the filling and bring to a gentle simmer, approximately 3-4 minutes. Transfer the turkey filling to a mixing bowl and set aside to slightly cool while you prepare the tortillas.

STEP 2 Wipe the saute pan clean with paper towels and add ¼ cup oil. Warm the oil over medium heat. Carefully submerge the corn tortillas in the hot oil for approximately 2-3 seconds using tongs to soften and make them pliable. Transfer tortillas to a paper towel lined plate. (Alternatively, you can wrap the tortillas in a damp kitchen towel and then in plastic wrap. Microwave for 1-2 minutes.)

STEP 3 To assemble enchiladas, add ½ of the shredded cheddar cheese and ½ of the queso fresco to the cooled filling. Season with salt and pepper to taste. Spread about ½ cup of the filling into the bottom of an 9" x 13" baking dish. Next, lay a softened tortilla on a cutting board or plate and fill with 2-3 tbsp. of turkey filling. Spoon the mixture lengthwise on the bottom half of the tortilla and roll up and away from you. Carefully transfer the filled tortillas to the baking dish and place seam side down. Continue until all tortillas are filled and rolled, placing them directly next to one another in the baking dish. Add any leftover filling around the rolled tortillas. Pour the remaining red sauce evenly over the top of rolled tortillas and sprinkle with remaining cheddar cheese. Cover the dish with foil or a lid and bake for 15 minutes. Remove the lid and continue baking for 10-15 minutes or until sauce is bubbly.

STEP 4 While the enchiladas are baking, add the borracho beans to a small saucepan placed over medium-low heat. Simmer, stirring occasionally, until heated through. Season with salt and pepper to taste. Cover with a lid to keep warm until ready to serve.

STEP 5 Use a large spatula to transfer enchiladas to serving plates. Serve with a side of borracho beans garnished with remaining queso fresco. Enjoy!