

# Turkey Leftover Challenge

## Turkey Enchiladas

When in doubt, Mexican food is always a good go-to. There's a tasty recipe on All Recipes that can turn your post-fiesta leftovers into Turkey Enchiladas. Just run cooked turkey through the Slicer/Shredder attachment to your Bosch Mixer to shred the meat quickly and uniformly.

### Ingredients

- 2 cups shredded cheddar and Monterey cheese blend
- 1 chopped onion
- 1 can sliced black olives
- 24 corn tortillas
- 1 can red enchilada sauce
- 4 cups shredded cooked turkey

Do you have children who complain Mexican food is too spicy, even when you use "mild" options? Here's a quick tip. Open a can of tomato soup and add in however much you need to tame the flames of your enchilada sauce.



## Cranberry, Cheese & Turkey Filo Rolls

Filo is a thin dough used for making pastries and savory concoctions in Mediterranean and Balkan countries. Think baklava, that popular honey-drenched confection you've probably sampled. Flavor Blender has a recipe for these Filo Rolls that'll have you going Greek. The results will have you saying, "Yasou!"

If you pride yourself on making everything from scratch, you'll find myriad recipes for filo dough online. If you're using your Bosch Mixer to shred your turkey in record time, however, you'll probably appreciate frozen, store-bought filo dough.

### Ingredients

- 20, 9 x 14-inch filo sheets
- Shredded leftover turkey
- 10 cheddar cheese batons
- Cranberry chutney or thick cranberry sauce
- Parsley leaves
- Melted butter as needed

