

Tortilla Turkey Rollups©

Makes 8 rollups

Ingredients:

- 8 flour tortillas, 10 inch size (large burrito size)
- 1–15 oz. can refried beans
- 1–15 oz. can black beans, drained
- 1–11 oz. can Mexicorn, drained
- 2 cups Pace™ Medium Chunky Salsa, drained (save juice)
- 1 tsp. fajitas seasoning
- 1 1/2 lbs. turkey (leftovers or Perdue™ Short Cuts), cut into long strips
- 2 cups Kerry Gold™ Irish Dubliner Cheese, grated
- 1 tsp. fajitas seasoning

Method:

Preheat a conventional oven to 350°, convection oven to 325°.

Line the counter with plastic. Lay the tortillas in a single layer on the plastic. Divide the refried beans between the eight tortillas and spread evenly in the center leaving a one inch edge all around.

In a mixing bowl, stir the black beans, Mexicorn, salsa, and fajitas seasoning together and divide on top of the tortillas. Spread to match the refried beans. Divide the turkey strips on top of the mixture. Mix the cheese and fajitas and sprinkle 1 1/2 cups over all 8 tortillas. Fold sides of the tortilla in and roll each tortilla tightly.

Spray a 3-quart Pyrex™ dish with Pam™. Lay the rolled tortillas (seam side down) in the dish. Before baking, pour the leftover juice from the salsa on top. Lay a piece of foil loosely on top of the dish and bake 35–40 minutes. Sprinkle top with the remaining cheese as soon as the dish comes out of the oven. Serve with sour cream.

Hint: Rollups can be made the night before and baked when needed.

