

# Turkey or Ham Spinach Tortillas©

*Serves about 6 to 8*

## **Tortillas–Ingredients:**

1–12 oz. pkg.	Stouffer's™ Spinach Soufflé
12 oz.	cream cheese, room temperature
1 cup	parmesan cheese
2 Tbsp.	dry minced onions
2 tsp.	lemon pepper
2 tsp.	herb mix, optional
1 tsp.	fajitas seasoning
1/2 tsp.	nutmeg
1 tsp,	fresh garlic, minced or 1/2 tsp. dry minced garlic
2–3 cups	turkey or ham, cut into small pieces
10–10 inch	flour tortillas, room temperature
1 cup	whipping cream



*Tortillas without sauce*

## **Method:**

In a mixing bowl, mix all ingredients except the flour tortillas and cream together with a spatula. Cover your counter with a large piece of plastic and put tortillas on plastic. Divide mixture evenly between tortillas. Fold tortillas sides over and roll up. Spray a 9x13 inch Pyrex® dish with Pam™. Put tortillas into dish and cut into halves, thirds, or quarters. Spray tops of tortillas with Pam™. Cover with plastic and store overnight in the refrigerator (or keep going on and bake).

Preheat conventional oven to 375°, convection oven to 350°.

Before baking, pour cream evenly over all. Bake 30–40 minutes until hot and bubbly.

## **Topping–Ingredients:**

2 cups	sour cream
1 Tbsp.	cilantro, chopped
1 1/2 cups	Pace™ mild and chunky salsa, drain slightly if very liquid
1 cup	Mexican cheese or other
1–2	spring onions, slices
1/2 basket	plum tomatoes, cut in halves

## **Method:**

Spread sour cream (sprinkle with cilantro), salsa and Mexican cheese over tortillas in layers. Sprinkle with spring onions and garnish with 1/2 plum tomatoes.

**Hint:** *Tortillas freeze well before putting on whipping cream. Defrost overnight in the refrigerator. Let get to room temperature, pour cream over, bake and continue recipe.*



*Tortillas with sauce*