

Thanksgiving Leftover Enchiladas

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/healthy-thanksgiving-recipe-with-fresh-cranberries>

Ingredients:

- 1 tablespoon olive oil
- 1 yellow onion diced
- 5 cloves garlic minced
- 2 teaspoons chipotle chili powder
- 1/2 teaspoon cumin
- 1 teaspoon fresh rosemary minced
- 2 tablespoons fresh sage chopped
- 2 cups butternut squash chopped into small cubes
- 1/2 cup fresh cranberries
- 4 ounces diced green chiles 1 can
- 1 cup brussels sprouts leftover, chopped
- 2 cups leftover turkey chopped
- 2 cups stuffing leftover
- 1/3 cup dried cranberries
- 12 ounces red enchilada sauce 1 bottle, divided, if you really love enchilada sauce, I recommend extra
- 2 cups sharp cheddar shredded cheese - , Monterey jack, smoked gouda, white cheddar, divided
- 1 cup cranberry sauce leftover
- 12 flour tortillas 8- ,corn for gluten free, I used flour
- green enchilada sauce or extra red enchilada sauce
- herbs Fresh chopped, for serving
- 2 avocados 1- ,sliced
- 1 fresh lime

Nutrition:

1. Calories: 970 calories

2. Carbohydrate: 141 grams
 3. Cholesterol: 40 milligrams
 4. Fat: 34 grams
 5. Fiber: 14 grams
 6. Protein: 28 grams
 7. SaturatedFat: 12 grams
 8. Sodium: 2510 milligrams
 9. Sugar: 34 grams
-

Thank you for visiting our website. Hope you enjoy Thanksgiving Leftover Enchiladas above. You can see more 16+ healthy thanksgiving recipe with fresh cranberries Elevate your taste buds! to get more great cooking ideas.