



Vegetarian Bean and Cheese Enchiladas
Ali Slagle
40 minutes



Turkey Chili
Pierre Franey
35 minutes



Tater Tot Casserole
Sam Sifton
1 1/2 hours



Best Thanksgiving Leftovers...
Sohla El-Wayly
20 minutes, plus ov...



Butt Brisket
2 hours

EASY

Thanksgiving Leftovers Enchilada Pie

By [Margaux Laskey](#)

YIELD 6 servings

TIME 1 hour

Save to Recipe Box

This recipe was developed for a special kids' edition of The New York Times, but we've found that people of all ages love it. It sounds a little strange, but we promise you, it's surprisingly delicious. It's easy to make, and anything you don't already have on hand can be picked up from the corner store. We used leftover turkey, **braised greens** and **mashed sweet potatoes**, but feel free to experiment with savory dishes like sautéed brussels sprouts, cornbread stuffing or mashed potatoes. Top your slice with **cranberry sauce salsa**, a dollop of sour cream and a scattering of roasted pumpkin seeds. (We used a mix of Velveeta, Cheddar and Monterey Jack cheeses because the Velveeta helps prevent clumping, but, if processed cheese bothers you, leave it out and add a half-cup more Cheddar or Monterey Jack.)



Meredith Heuer for The New York Times

Mexican, Burritos And Nachos, Casseroles, Dinner, Easy, Lunch, Main Course, Fall, Thanksgiving

Mark as **Cooked** | 471 ratings ★★★★★

INGREDIENTS

- 3 tablespoons olive oil, plus more for greasing the pie plate (or nonstick cooking spray)
- ¼ cup chopped onion
- ½ teaspoon cumin
- 2 cups leftover cooked turkey, shredded
- Kosher salt and fresh ground pepper
- 8 5 ½-inch soft corn tortillas
- 1 (10-ounce) can red enchilada sauce
- 2 cups Thanksgiving leftovers (used singly or a combination of sweet potatoes, sautéed greens or corn, or canned black beans, drained)
- 1 ½ cups shredded Cheddar cheese or any combination of shredded Cheddar and Monterey Jack
- ½ cup (4 ounces) Velveeta cheese, cut into ½-inch cubes

Add to Your Grocery List

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

PREPARATION

Step 1

Heat oven to 350 degrees. Lightly oil or spray with non-stick cooking spray a 9-inch pie plate. Set aside.

Step 2

Heat the olive oil in a large non-stick skillet over medium heat. Add the onion and cumin and cook, stirring often, until the onion is softened, about 5 minutes. Mix in the turkey and heat through. Season with salt and pepper, to taste. Remove from heat.

Step 3

Using scissors, cut corn tortillas in quarters. Set aside on a plate. Combine shredded cheese and Velveeta cubes in a bowl.

Step 4

Pour enchilada sauce into a low-sided bowl. Briefly dip each tortilla piece into the sauce, being sure to cover it completely. Cover the bottom of the pie plate with several coated tortilla pieces. It's O.K. if you can see the bottom of the plate in some places, but try to nestle the tortillas right up to the edge of the pie plate to keep the layers separate and to ensure a clean cut.


Step 5

Layer half the turkey and onion mixture, half the leftovers or beans and a third of the cheese mixture. Add a second layer of tortillas, the remaining turkey,

remaining leftovers and another third of the cheese. Top with a final layer of coated tortillas. Pour any remaining enchilada sauce over the top and sprinkle with remaining cheese.

Step 6

Bake for 25 to 30 minutes. Finish off in the broiler for 1 to 2 minutes, if desired, for a browned and bubbly top. Allow to cool for about 10 minutes before serving, using a serrated knife to cut. Serve with any of the optional toppings or leftover cranberry sauce salsa.



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COOKING NOTES

All 29 **Most Helpful** 22 Private 0



browning chicken | 1 year ago

ok but it's literally an ENCHILADA PIE made of thxgiving leftovers. a substitute for the offending ingredient is offered in the recipe headnotes. honestly i wouldn't care if it called for a pound of butter, but if it makes you feel better, velveeta has 30% less fat and 25% less calories than cheddar.

honestly, bemoaning classism in the NYT comment section is about as futile as NYT commenters griping about impurities in a casual recipe for corner store ingredients and leftovers.

👍 93 This is helpful



Dottie | 1 year ago

As a shelf-stable block of fat myself, I'd like to simply state that Velveeta is a skinny legend compared to the "real" cheeses also listed in this recipe.

👍 89 This is helpful



Gabrielle | 2 years ago

At our house Turkey Enchilada Pie is leftover turkey cooked with onions, garlic, chili powder, and a can or two of black beans, then layered with corn tortillas, cheddar & Monterey Jack cheese, and enchilada sauce. More of a lasagna than a pie but oh so good.

👍 39 This is helpful



Marilyn | 2 years ago

I made this the other night and we loved it. I used spinach tortillas, black beans, some leftover sliced deli cheddar, the turkey saute, and Sprouts' Organic Enchilada sauce. We liked it so much that we will have it again soon. And I can't say enough good things about the sauce. Delish doesn't cover it. Next time, I'll use the entire jar, serving some on the side because it tastes more piquant cold than hot. I'm looking forward to trying this recipe with other meats.

👍 27 This is helpful

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EASY


EASY

EASY




Cowboy Caviar
Margaux Laskey

15 minutes, plus 2 hours' chilling




Spiced Pear Tart
Margaux Laskey, Rachel Gaylord

2 hours, plus chilling and cooling




Sheet-Pan Miso Chicken With Radishes and Lime
Margaux Laskey, Yasmin Fahr

45 minutes



No-Bake Cookies
Margaux Laskey


15 minutes



Cream
Margaux

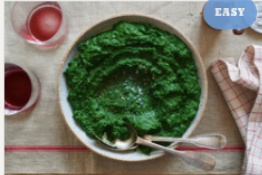
45 minute

TRENDING ON COOKING




Hashed Brussels Sprouts With Lemon
Julia Moskin, Michael Romano,...

25 minutes




Creamed Spinach
Pierre Franey

About 20 minutes



Broccoli Salad With Garlic and Sesame
Melissa Clark


10 minutes, plus marinating




Thanksgiving Leftovers Enchilada Pie
Margaux Laskey

1 hour


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