Taco Stacker
Makes 8 servings

INGREDIENTS
8 tortillas, whole wheat 6”
1 cup turkey taco filling, cooked
1-1/4 cups salsa, low sodium, canned
1 cup cheddar cheese sauce
1/2 cup cheese, cheddar, reduced fat, shredded
1/2 cup lettuce, iceberg, fresh, cleaned, chopped
2 cups salsa, low sodium, canned
2 cups sour cream

NUTRITIONAL FACTS: PER SERVING
Calories: 327
Total Fat: 13.32 g
Saturated Fat: 6.37 g
Cholesterol: 38.65 mg
Sodium: 854.67 mg
Calcium: 363.96 mg
Protein: 17.44 g
Carbohydrates: 35.43 g
Dietary Fiber: 4.59 g

INSTRUCTIONS
1. Spray an 9x13 pan with pan release spray.
2. Layer 2 whole grain tortilla shells on bottom layer of pan
3. Mix 1 cup of ground turkey taco filling, ¾ cup of salsa and 1 cup of cheese sauce together. Spread 1/3 of mixture over tortillas.
4. Repeat step 2 and 3 three times for a total of 4 layers.
5. Sprinkle top layer with cheddar cheese and ½ cup salsa.
6. Place in convection oven at 350° F. for 20 minutes. Bake to reach an internal temperature of 165° F.
7. Remove and cut into 8 squares.
8. Garnish with shredded lettuce.
9. Serve or hold at 135° F.
10. Offer 2 oz. salsa and sour cream as condiments