

# HAWAIIAN ENCHILADAS

Serves 6 | Prep: 15 mins | Cook: 15 mins

Difficulty level: Easy



## INGREDIENTS

- 6 small tortillas, of choice
- 1 ½ cups pizza, tomato, or pasta sauce
- 3 slices cooked ham or turkey, chopped
- 2 cups baby spinach
- 1 bell pepper, of choice, chopped
- 1 cup pineapple, chopped (fresh or canned)
- 1 ¾ cup mozzarella cheese, shredded (optional)
- 1 tablespoon dried basil (optional)

## INSTRUCTIONS

1. Preheat oven to 350°F.
2. Lay tortillas flat and spread 2 teaspoons of tomato sauce on each tortilla.
3. Sprinkle evenly with ham/turkey, spinach, bell pepper, pineapple, mozzarella cheese and dried basil.
4. Roll tortillas up and place into a small baking dish.
5. Top with remaining tomato sauce.
6. Bake for 15 minutes or until warm and cheese is melted.

For more information, visit [thefoodbank.ca/food](https://thefoodbank.ca/food)

Recipe adapted from [unlockfood.ca](https://unlockfood.ca)

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