

DUNGENESS CRAB & SHRIMP ENCHILADAS

Difficulty Level **EASY** Prep & Cook Time **20 MIN**



ESTANCIA LA JOLLA HOTEL & SPA'S DUNGENESS CRAB & SHRIMP ENCHILADAS

INGREDIENTS:

3 tbsp grapeseed oil	3 cup grated jack cheese
3/4 cup onion, minced	1 1/2 pound crabmeat, picked
9 each green onions <i>(white and light green parts), thinly sliced</i>	4 cup spinach, packed
4 tsp jalapeno, minced	1 cup red bell pepper, small dice
1 1/2 tsp ancho chile powder	30 each flour tortillas, medium
2 pound 71/90 shrimp	4 cup enchilada sauce
12 oz cream cheese, room temperature	6 tbsp sour cream

PROCEDURE:

1. Heat a medium skillet over medium heat.
2. Add oil and, when warm, the onion and green onion with a pinch of salt.
3. Cook, stirring often, until soft and translucent, about 5 minutes.
4. Add the jalapeno and ancho chile powder and cook, stirring, 1 minute more.
5. Stir in shrimp with a pinch each of salt and pepper and cook, stirring, just until shrimp are opaque, 1-2 minutes more.
6. Transfer mixture to a bowl and cool.
7. Once the shrimp mixture is cool, add the cream cheese, 1/2 of the monterey jack, crab, spinach and red pepper.
8. Stir very gently to combine, taste and season as needed with additional salt and pepper.
9. Preheat oven to 350 degrees. Lay the tortillas on a work surface and divide filling into the centers of each.
10. Roll up and place, seam side down, into a lightly greased 9x13 inch baking dish. Cook 12 minutes.
11. Combine the enchilada sauce with the sour cream and spread the mixture over the enchiladas.
12. Top with the remaining monterey jack cheese.