

Stacked Shrimp Enchiladas

Total Time

Yield

40 Mins

Serves 4

May 2017

SUNSET

Making enchiladas the traditional way--filling each tortilla and rolling it up--is a bit of a project for a weeknight. This quicker version brings enchiladas to the table faster with no loss of flavor.

Wine pairing: Quivira 2015 Sauvignon Blanc (Sonoma County; \$17).

Ingredients

12 ounces tomatillos, husked and rinsed

1/2 medium white onion, quartered

1 jalapeño chile, halved

6 cilantro sprigs plus 1/4 cup loosely packed leaves

2 tablespoons sour cream

1 tablespoon plus 1 tsp. fresh lime juice

How to Make It

Step 1

Preheat oven to 400°. Line a rimmed baking sheet with parchment paper.

Step 2

Bring 6 cups water to a boil. Add tomatillos and boil until skins soften, about 6 minutes. Using a slotted spoon, transfer to a blender. Add onion, jalapeño, cilantro sprigs, sour cream, 1 tbsp. lime juice, and 1/2 tsp. salt. Process until smooth.

Step 3

Transfer sauce to a wide, shallow bowl. Dip 4 tortillas, one at a time, in sauce to coat, and place in a single layer on prepared baking sheet. Top each tortilla with about 8

3/4 teaspoon kosher salt,
divided

12 (6 in.) corn tortillas

1 1/2 pounds raw medium
shrimp, peeled and deveined

8 ounces jack cheese, shredded
(about 2 cups)

2 cups finely shredded green
cabbage (from 1 head)

1 teaspoon extra-virgin olive oil

1 lime, cut into wedges

Nutritional Information

shrimp and sprinkle with about 3 tbsp. cheese. Repeat layers once. Top each stack with remaining tortillas and cheese. Bake until cheese melts and shrimp turn pink, about 10 minutes.

Step 4

Meanwhile, toss together cabbage, cilantro leaves, oil, and remaining 1 tsp. lime juice and 1/4 tsp. salt, then spoon onto enchiladas. Serve with lime wedges and remaining tomatillo salsa.

TRY THIS!!

liafinney

June 11, 2017

Very rich and filling-they are NOT kidding when they suggest only one per serving! I made the full amount for the two of us and we were stuffed, but they reheat very easily. Followed directions mostly, but broiled the ingredients for the salsa verde. Used local spot prawns my husband caught earlier this year which may have contributed to the richness of the dish. When I make again (and I will!), changes I would make include another jalapeno in the sauce (personal taste) and delete the sour cream; used tricolor slaw mix to which I added sliced green

onions and radishes. Also used mexican blend cheese mix because I had it, but think I would try cotija or queso fresco next time if I can find them. A very simple but extremely satisfying meal.
