

Crab Enchiladas

- 6 flour tortillas
- 2-3 cups crab meat
- 16-20 oz green chili enchilada sauce
- 2 cups shredded pepper jack cheese

Coat bottom of a 6x8" casserole dish with enchilada sauce. Coat tortillas with enchilada sauce and place approximately 1/3-1/2 cup crab meat and 1/3 cup shredded cheese in each. Add a drizzle of enchilada sauce and roll up tightly, placing rolled tortillas close together in the casserole dish. Pour remaining enchilada sauce over enchiladas, add an extra sprinkling of shredded cheese if desired and bake in 350°F oven until heated through, approximately 30 minutes.

Serve with a fresh salad of sliced sweet onions and halved cherry tomatoes, tossed with seasoned rice vinegar. Optional: add chopped pickled jalapenos.

