

Seafood Enchiladas

(Serves 4)

½ c white onion; small dice

2 ea poblano chiles; roasted, peeled, seeded and chopped

2 large handfuls spinach leaves

8 oz crabmeat

8 oz small shrimp; peeled and deveined

7 oz mascarpone cheese

4 oz shredded Chihuahua cheese (can sub mozzarella)

12 corn tortillas

1 recipe chile morita tomatillo salsa (*A)

micro greens & cherry tomatoes tossed with lime juice, olive oil and salt for garnish (optional)

cooked rice and black beans (optional)

In a large sauté pan, add a little canola oil and bring to high heat. Sauté the onions and poblano chiles until the onions are soft. Add the shrimp and cook until the shrimp are barely cooked and then remove the entire contents from the hot pan into a large mixing bowl. Let slightly cool and then add remaining ingredients, stirring slowly to warm crab & masparpone and wilt spinach. Heat a large sauté pan to medium high heat and add the oil. Soften the tortillas briefly in the oil one at a time and remove from the pan and keep warm in a paper towel. Fill each tortilla with equal amounts of the seafood filling and place in a baking dish. Top with enchiladas with the sauce and top with the cheese. Bake in a 350° oven to melt the cheese, about 5 minutes. Place 3 enchiladas onto each of 4 warm serving plates and top with any additional sauce. Top each with the cherry tomato-micro herb salad. Serve with rice and beans.

*A (Chile Morita- Tomatillo Salsa)

1 pound tomatillos, husked

4 chile morita; soaked in water and drained

1/2 cup finely chopped [onion](#)

1 teaspoon minced [garlic](#)

1 serrano chile peppers, minced

2 tablespoons chopped cilantro

1 1/2 teaspoons [salt](#), or to taste

Bring a large sauté pan to high heat. Sauté all ingredients except cilantro in a little olive oil until tomatillos and morita chiles are soft. Place entire mixture including cilantro and blend until smooth, adding water to thin if necessary. Season with salt and pepper and reserve.