

CopyCat Bannigan's Crab Enchiladas

Ingredients

3 cups water

4 ounces dried red peppers

$\frac{1}{2}$ cup onion (1/4 inch dice)

3 tablespoons chopped cilantro

3 $\frac{1}{2}$ ounces Cheddar cheese (shredded)

3 $\frac{1}{2}$ ounces jack cheese (shredded)

1 $\frac{1}{2}$ teaspoons salt

2 cloves garlic

2 cups HERDEZ® Casera medium salsa

4 tablespoons grapeseed oil

12 corn tortillas (or flour if desired)

1 $\frac{1}{2}$ cups shredded crab or imitation crab

$\frac{1}{2}$ cup Mexican cream

Directions

Preheat oven to 350 degrees F.

Heat water on stove at medium temperature, add red peppers. Boil until peppers soften (about 7-10 minutes). While red peppers soften, chop onion, cilantro and mix together. Mix the two cheeses together in a bowl.

When red peppers soften, transfer them into blender. Add 2

cups of the same boiled water, salt, and garlic to blender. Blend for 2-3 minutes. Using a bowl and a strainer, strain this mixture to remove seeds and remaining skin. Add 1 cup of HERDEZ® Salsa Casera to mixture. Mix well.

Add grapeseed oil to skillet and heat. Soften tortillas in grapeseed oil for 10-20 sec. Set on paper towel until all tortillas are done.

Dip tortillas into red sauce and lay on flat surface, add crab and roll. Place rolled tortillas into a 9 x 13 pan. Use remaining red sauce to cover rolled tortillas. Pour 1/2 cup of remaining HERDEZ® salsa over mixture. Sprinkle cheese over the salsa. Pour remaining 1/2 cups of HERDEZ® salsa over cheese.

Bake for 25-30 minutes. Remove from oven. Sprinkle the onion and cilantro mixture over the cheese. Drizzle the Mexican cream over mixture.

Mix together mashed avocado, diced onions, diced tomatoes, lime juice and HERDEZ® salsa verde. Serve with guacamole, if desired.