



Recipes

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Achiote-Tuna Enchiladas

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

36 each 6" Yellow Corn Tortillas (06942)

2 Tbsp. Olive Oil

2 each Spanish Onions , chopped

4 each Garlic Cloves , minced

16 oz. Chunky Salsa Rojo , prepared

4 Tbsp. Achiote with Annatto Powder

2 Tbsp. Ground Cumin

1 cup Cilantro , fresh , chopped

1 cup Green Manzanilla Olive , chopped

4 each Limes , juiced

12 oz. Sweet Corn , canned , drained

3 lbs. Canned Tuna , packed in oil

Salt and Pepper , as needed

36 oz. Salsa Verde , chunky , prepared

Directions:

1. Pre-heat oven to 350°F.

2. In a large sauté pan, over medium heat, heat the olive oil and add the onion and cook until almost translucent. Add the garlic and sauté 3 minutes. Add the salsa rojo, achiote, cumin, cilantro, olives, lime juice, sweet corn and the tuna with oil. Combine and bring mixture to a boil. Reserve warm.

3. To prepare plate: Warm three tortillas and place $\frac{1}{4}$ cup (2.25 oz.) of tuna filling in each, and roll. Place three tortilla rolls in an individual baking dish, top with 3.0 oz. salsa verde and warm in the oven for 10 minutes. Serve.