



Recipes

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Shrimp and Avocado Enchiladas with Orange Mango Salsa

Serves 6

Ingredients:

1/2 lbs. Jumbo Shrimp (21-25 count), de-veined
3 oz. Olive Oil
2 Tbsp. Red Onions , chopped
2 Tbsp. Garlic , fresh, chopped (separated)
1 oz. Red Bell Pepper , chopped
2 Tbsp. Basil , fresh, chopped
6 oz. Queso Fresco Cheese, grated
8 oz. Jack Cheese , grated
1 lbs. Sour Cream
2 oz. Cilantro
1/2 tsp. Salt
4 oz. Avocados , thinly sliced
Black Pepper , to taste
12 Mission® 6" White Corn Tortillas (10620)

Directions:

1. Chop each shrimp into 3rds. Set aside.
2. Heat 1 oz of the oil in a skillet and add onions, 1 1/2 Tbs. garlic, red bell pepper, basil and cook until tender. Add shrimp pieces and cook for 5 minutes. Turn off heat and set aside.
3. In a bowl, mix grated cheeses and set aside. In a food processor, process sour cream, cilantro, remaining garlic and salt.
4. In a frying pan, heat remaining 2 oz oil and fry corn tortillas lightly. Set aside on paper towels.
5. Dip both sides of each tortilla with sour cream sauce by dipping them into the sauce.
6. Spoon equal amounts of shrimp mixture down the middle of each tortilla and top with about 2 Tbs. cheese mixture and 2 avocado slices.
7. Roll tortillas into enchiladas and place in a half pan. Pour remaining sour cream sauce and cheese mix over the enchiladas.
8. Cover with foil and bake at 350° for 15 minutes or until very hot. Garnish with shredded lettuce and orange-mango salsa.



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Orange Mango Salsa

Serves 1

Ingredients:

6 oz. Oranges , chopped
5 oz. Mangos , diced
5 oz. Papayas , diced
2 oz. Red Onions , diced
2 Tbsp. Lime Juice
1 Tbsp. Habanero Chile , minced
1 oz. Cilantro

Directions:

1. To prepare salsa, dice all ingredients and combine.