

Avocado and Shrimp Enchiladas

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Tasty and savory enchiladas that can be changed to meet many variations. Any type of meat or cheese can be used, like chicken and mozzarella, or beef and colby. Serves 6.

Ingredients:

1/2 pound shrimp, chopped
1/2 onion, diced
1 jalapeno, minced fine
1 clove garlic, minced fine
oil, as needed
1 avocado, peeled, pitted, and diced
1 cup shredded Monterrey jack cheese, and more for the top
12 flour or corn tortillas, or more as needed
2 cups sour cream
1/4 cup milk
1 lime
1/4 cup chopped cilantro
cumin, to taste
cayenne, to taste
salt and pepper, to taste

Directions:

1. Toss the shrimp with cayenne, cumin, and salt and pepper.
2. Heat a saute pan over high heat. Add a few tablespoons of oil and the onions, jalapeno, and garlic.
3. Cook until the onion is translucent. Add the shrimp. Cook until opaque and pink.
4. In a large bowl combine shrimp, avocado, and cheese.
5. Fill each tortilla and place in a oven safe dish.
6. In a bowl mix together sour cream, milk, juice from the lime, cilantro, and cayenne, cumin, salt, and pepper, to taste.
7. Pour the sauce over the enchiladas and top with more cheese.
8. Bake at 350F for 30 minutes.

Author: Rachael Daylong