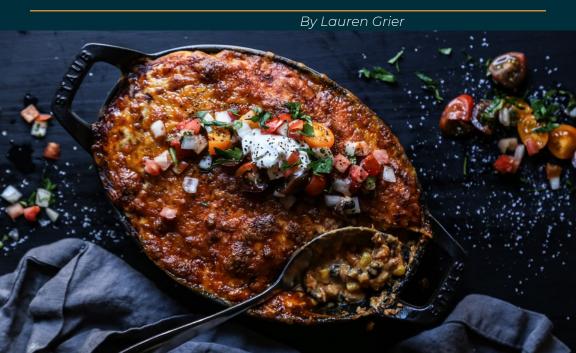
Stacked Coho Enchiladas



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Ingredients

- -1 lb Copper River Coho salmon
- -2 tbs olive oil
- -salt & pepper to taste
- -1 1/2 cups red enchilada sauce
- -1 cup canned corn, drained
- -1 cup black beans, drained, rinsed
- -2 tbs jarred jalapeño juice
- -1 tbs lime juice
- -1 cup cheddar cheese, shredded
- -4 oz plain cream cheese, room temperature
- -12 6-inch flour tortillas
- -garnish with pico de gallo, sour cream,
- cilantro

Instructions

- -Preheat oven to 400°F
- -Place Coho on a baking sheet, season with salt, pepper, and olive oil, bake for 12-14 minutes
- -Remove salmon from oven and allow to cool
- -With a fork, shred salmon, place into large bowl
- -Add 1 cup enchilada sauce, corn, beans, jalapeño iuice, cream cheese, and lime iuice to the bowl
- -Mix until combined
- -Spray a 11x7 baking dish with cooking spray
- -Pour ¼ cup of enchilada sauce into dish, top with 3 overlapping tortillas, a third of the salmon mix and ¼ cup of cheese
- -Repeat layer 2 more times and top with remaining tortillas, enchilada sauce, and cheese
- -Bake for 15 20 minutes or until golden brown
- -Garnish with pico de gallo, sour cream, cilantro



Scan for Lauren's full recipe

