

Stacked Coho Enchiladas

By Lauren Grier



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Ingredients

- 1 lb Copper River Coho salmon
- 2 tbs olive oil
- salt & pepper to taste
- 1 ½ 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 juice, cream cheese, and lime juice to the bowl
- Mix until combined
- Spray an 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

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Wild Alaska King, Sockeye & Coho

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