

# Sour Cream Crab Enchiladas

Serves 4-5

## Ingredients:

12 oz Aquamar Chunk Style Crab Flavored Seafood  
1 tablespoon vegetable oil  
1 garlic clove, minced  
Salt and pepper to taste

## *For the sauce:*

1 7 oz can green chilies  
1/2 cup cilantro, chopped  
2 cups sour cream  
1/2 cup onion, chopped  
1 tablespoon butter  
1 tablespoon all-purpose flour  
1 cup chicken broth  
10 8-inch flour tortillas  
8 oz pepper jack cheese, shredded

## Preparation:

Preheat oven to 375 degree F.

For the sauce, in an electric blender combine the chilies, cilantro, sour cream and onion. Blend until smooth. In a saucepan, over medium heat melt the butter, stir in the flour and cook for 3-4 minutes, stirring continuously. Gradually stir in the chicken broth and bring to a boil, stirring frequently. Remove from heat, stir in sour cream mixture. Set aside.

For the filling, heat oil and garlic over medium heat, cook for 1 minute. Stir in the Aquamar Chunk Style Crab Flavored Seafood and cook 3-4 minutes. Season with salt and pepper.

To assemble the enchiladas, fill each tortilla with about 3 tablespoons of the filling mixture. Roll up tortillas and place seam side down into a greased baking dish. Top with sauce and pepper jack cheese. Bake for 35 minutes until golden and bubbly.

