



Cajun Crawfish Enchiladas

Prep time: 35 Cook Time: 35 Servings: 12

Regional North American,Combo/Fusion,Entrees,Supersoft Corn Tortillas,Casual Dining,Catering,FSR/QSR,Modern Mexican,Seafood,Spice It Up

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|--------------------------------------|-------|--------------------|------------|
| 5.5" Super Soft White Corn Tortillas | 39257 | | 12 Each |
| Cajun Cream Sauce | | See Related Recipe | 1 Qt. |
| Dirty Rice and Bean | | See Related Recipe | 1 1/2 Lbs. |
| Pepper Jack Cheese | | shredded | 1 1/2 Lbs. |

Instructions

1. To assemble enchiladas, submerge each tortilla in Cajun Cream Sauce, and fill with 2 oz. of Dirty Rice and Beans and roll to close.
2. Top each enchilada with 2 oz. of pepper jack cheese and bake at 350°F until cheese is bubbly.



Cajun Cream Sauce

Prep time: 10 Cook Time: 15 Servings:

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|----------------------|------|----------------|----------|
| Unsalted Butter | | | 1 Tbsp. |
| Celery | | small dice | 2 Oz. |
| Bell Peppers | | small dice | 2 Oz. |
| Onion | | small dice | 4 Oz. |
| Garlic | | peeled, minced | 1 Tbsp. |
| Dark Beer | | | 3/4 cup |
| Heavy Cream | | | 2 cup |
| Worcestershire Sauce | | | 1 Tbsp. |
| Cajun Seasoning | | | 2 tsp. |
| Hot Sauce | | | 2 tsp. |
| Dijon Mustard | | | 1 Tbsp. |
| Kosher Salt | | | 1/2 tsp. |
| White Pepper | | | 1/4 tsp. |

Instructions

1. In a sauce pot, melt butter and sweat celery, pepper, onion and garlic until fragrant and semi-translucent.
2. De-glaze pan with dark beer and reduce the liquid by half.
3. Add remaining ingredients and bring to a soft simmer.
4. Simmer for 10 min. and pull from heat. Hold hot for service.



Dirty Rice and Beans

Prep time: 15 Cook Time: 8 Servings:

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|-------------------|------|----------------|-----------|
| Unsalted Butter | | | 1 Tbsp. |
| Onion | | small dice | 1 1/2 Oz. |
| Garlic | | peeled, minced | 1/4 Oz. |
| Bell Peppers | | small dice | 3/4 Oz. |
| Brown Rice | | prepared | 5 1/4 Oz. |
| Red Beans | | prepared | 5 1/4 Oz. |
| Corn Kernels | | | 3/4 Oz. |
| Chicken Stock | | | 1/4 cup |
| Andouille Sausage | | cooked, sliced | 5 1/4 Oz. |
| Crawfish | | cooked | 5 1/4 Oz. |
| Cajun Seasoning | | prepared | 1 tsp. |

Instructions

1. In a large skillet on medium heat, melt butter and add onion, garlic, and bell pepper cooking until fragrant and semi-translucent.
2. Fold in remaining ingredients stirring often heating mixture through. Hold hot for service.

