



Cajun Crawfish Enchiladas

Prep time: 35 Cook Time: 35 Servings: 12

Combo/Fusion,Regional North American,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			1 qt.
Dirty Rice And Beans			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 Pepper		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 Pepper		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.

