

GREEN CHILE LOBSTER ENCHILADAS

PREPARE TIME:

10 minutes

COOK TIME:

30 minutes

SERVING:

2-3 servings

Chef Jeff Trollinger



INGREDIENTS:

- 8 oz Lobster Sensations
- ½ cup Mexican crema
- 16 oz green chile roasted
- 1/2 cup white onion diced
- 3 tbsp President butter
- 3 tbsp flour
- 6 inch Don Pancho corn tortillas
- Lettuce, tomato, avocado, and cilantro for garnish

DIRECTIONS:

1. Sautee onion in butter till soft, add flour to make roux and cook for 5 min on low heat.
2. Add roasted green chile and a little water if needed to make a sauce cook over med heat until thickened.
3. Mix Lobster with Crema.
4. Place lobster filling in tortilla and roll placing in baking dish seam side down. Repeat until filling is gone and cover with green chile sauce.
5. Bake in Oven at 350 degrees for 15 to 20 minutes until hot.
6. Place a couple rolled enchiladas on plate and garnish.



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