

# CRAWFISH ENCHILADAS

From Elita Loresca

## Ingredients:

For enchilada sauce:

- 2 tbsp vegetable or coconut oil
- 2 tbsp flour
- 4 tbsp chili powder
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/4 tsp ground cumin
- 1/4 tsp dried oregano
- 2 cups chicken stock

For Filling:

- 2 tbsp olive oil
- 1 small white onion diced
- 1 lb crawfish tails
- 1 4oz can green chilies
- 1 15oz can black beans
- 8 large flour tortillas
- 3 cups Mexican blend shredded cheese
- optional toppings: avocado, sour cream, cilantro

## Instructions:

Step 1: Combine oil, flour, spices in a pot or deep pan, at medium heat. Stirring frequently, add chicken stock. Set aside at low heat once combined.

Step 2: In a separate pan, heat olive oil. Sautee onion and green chilies. Season as you wish. After 1-2 minutes add crawfish tails, stirring frequently. Then add rinsed black beans. Mix well in the pan, heating the mixture.

Step 3: spread sauce over one side of tortilla and then add a spoonful of filling. Roll tortilla so that the sauce and filling are contained and place to baking dish. Repeat this, and place all tortillas in baking dish side by side, until full. Add extra sauce over rolled tortillas in the dish. Top generously with cheese. Bake for 25 minutes at 350 degrees.