



### **Cheesy Shrimp Enchiladas**

These cheesy shrimp enchiladas are even more tasty when using clam broth to boost seafood flavor.  
Serves 4

- 1 lb medium shrimp peeled, deveined
- 1 cup frozen corn, thawed
- 1 onion, minced
- 2 Tbsp oil
- 3 Tbsp butter
- 3 Tbsp flour
- 1 cup milk
- 1 envelope St. Ours Clam Broth
- ½ cup sour cream
- 2 tsp cumin
- 1 tsp oregano
- 1 tsp paprika
- 1 tsp garlic powder
- 2 cups Monterey Jack cheese, shredded
- 1 jalapeno, diced, optional
- 8 large tortillas, room temperature

Preheat oven to 350°. Grease a 9" X 13" casserole dish. In a large skillet, add oil, heat on medium hi until shimmering, add corn and onion, sauté until the edges just start to brown. Add shrimp, continue to sauté 5 minutes, set aside. Melt butter in a large saucepan on medium, whisk in the flour to form a roux, cook 2 minutes. Slowly add milk, whisking until a thick sauce forms. Add 1 cup of water and 1 envelope St. Ours Clam Broth powder, whisking until thickened. Whisk in sour cream, cumin, oregano, paprika, and garlic. Taste sauce, adjust spice if needed. Set aside 1 cup of this sauce to pour over the top later and spread ¼ cup in the bottom of casserole dish to help keep the enchiladas from sticking. Now add 1 ½



cups cheese to the sauce in the pot, whisking until melted. Stir in the shrimp mixture and jalapeno. Remove from heat. Place a tortilla on a flat surface and add an eighth of the mixture to one end, roll the tortilla tucking the ends in as you go, place in casserole. Repeat with the other 7 tortillas so they fit snugly in the pan. Pour the sauce you set aside over the top of the enchiladas and sprinkle with remaining cheese. Bake for about 30 minutes until the top starts to brown