Shrimp Enchiladas

375 degrees

8 (6”) GF corn tortillas

**Filling:**

½ lb shrimp, peeled & deveined

2 Tbsp olive oil, divided

14 oz canned whole tomatoes, drained, crushed by hand

1 cup GF Monterey jack cheese, shredded

¼ cup fresh cilantro, chopped

Salt and pepper to taste

**Sauce:**

1 small onion, quartered

1 jalapeño, seeded

⅓ cup GF chicken stock (or white wine or lemon juice)

¼ cup fresh cilantro, chopped

Salt and pepper to taste

Sauté shrimp in 1T oil until fully cooked. Chop then place in a bowl along with tomatoes, cheese, and cilantro. Season to taste with salt and pepper.

Divide mixture and roll up into tortillas. Place seam side down into a greased baking dish, and brush tortilla tops with remaining oil. Bake at for 20 minutes, or until golden.

For sauce, in a dry hot skillet, heat onion and jalapeno until charred on all sides, and tender. Place into a blender along with the remaining sauce ingredients and purée until smooth. Season to taste with salt and pepper.

To serve, drizzle sauce over enchiladas.