

Roasted Shrimp Enchiladas with Jalapeño Cream Sauce

Prep Time 20 minutes
Cook Time 30 minutes
Total Time 50 minutes

Yield 4 servings

Smothered in a rich, jalapeno cream sauce, how can you resist these cheesy shrimp enchiladas?!

Ingredients

- 1 pound medium shrimp, peeled and deveined
- 2 tablespoons olive oil, divided
- Kosher salt and freshly ground black pepper, to taste
- 2 cloves garlic, minced
- 1 small onion, diced
- 2 cups shredded green cabbage
- 1 carrot, peeled and grated
- 3 cups baby spinach
- 2 tablespoons chipotle pepper, in adobo sauce
- 1/4 teaspoon oregano
- 1/2 teaspoon cayenne pepper
- 12 (6-inch) corn tortillas, warmed
- 2 cups Monterey Jack cheese
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For the jalapeño cream sauce

- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 1 1/2 cups chicken broth
- 3/4 cup sour cream
- 2 jalapeños, seeded and minced
- 1/2 teaspoon garlic powder
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup chopped fresh cilantro

Instructions

- Preheat oven to 400 degrees F. Line a baking sheet with parchment paper.
- Place shrimp onto the prepared baking sheet. Add 1 tablespoon olive oil, salt and pepper, to taste, and gently toss to combine. Place into oven and roast just until pink, firm and cooked through, about 6-8 minutes. Remove from oven and let cool before dicing into bite-size pieces.
- Reduce oven temperature to 375 degrees F. Lightly oil a 9x13 baking dish or coat with nonstick spray.
- Heat remaining 1 tablespoon olive oil in a large skillet. Add garlic and onion and cook, stirring occasionally, until the onions become translucent, about 5 minutes. Add cabbage, carrot, spinach, chipotle pepper, oregano and cayenne. Cook, stirring occasionally, until the spinach just begins to wilt, about 1-2 minutes. Add shrimp and gently toss to combine.
- To make the sauce, melt butter in a large saucepan. Whisk in flour until lightly browned, about 1-2 minutes. Gradually whisk in chicken stock and cook, whisking constantly, until incorporated, about 1-2 minutes. Stir in sour cream. Add jalapeños and garlic powder and simmer until the sauce has thickened, about 2 minutes; season with salt and pepper, to taste. Remove from heat and stir in cilantro.
- To assemble the enchiladas, lay tortilla on a flat surface and spoon 1/3 cup of the shrimp mixture in the center; sprinkle with cheese. Roll the tortilla and place seam side down onto prepared baking dish. Repeat with remaining tortillas and shrimp mixture.
- Pour half of the jalapeño cream sauce evenly over the top. Place into oven and bake, covered, until lightly golden and bubbly, about 20 minutes.
- Serve immediately with remaining jalapeño cream sauce, garnished with cilantro.