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# Seafood Enchilada Casserole

## Description

This is such a satisfying, versatile dish that can also be prepared using rotisserie chicken and is easy to double (just use a bigger baking dish). You can make it ahead, store in the refrigerator or freezer, then pop into the oven at the opportune moment.

Total time: 1 hr Yield: 6 Servings

## Ingredients

12 5" - 6" diameter corn tortillas (white or yellow)  
1 cup cooked baby cocktail shrimp (can substitute shredded rotisserie chicken)  
1 cup slivered imitation crab (can substitute shredded rotisserie chicken)  
4 cup salsa verde or tomatillo salsa  
2 can mild diced green chiles  
1 cup light sour cream  
1 1/2 cup Mexican blend shredded cheese (can substitute Monterey Jack)  
1/2 cup fresh cilantro (chopped)  
1/3 cup vegetable oil

Prep Time: 1 hr Total Time: 1 hr

## Instructions

Pre-heat oven to 375° F. In a medium skillet, drizzle vegetable oil into the pan and tilt to evenly coat the bottom with the oil. Heat one tortilla at a time, about 15 seconds per side, then drain on a paper towel. Repeat with all the tortillas, adding small drizzles of oil as you go.

Using an 8" x 8" square glass baking dish, start layering your casserole, starting with ½ cup salsa spread evenly on the bottom. Spread 4 tortillas over the salsa, overlapping them and slightly rising up the side of the pan about an inch. Sprinkle with half of the shrimp and crab and one can of the mild diced green chile. Drizzle 1 cup salsa over the seafood and spread evenly, then dollop 1/3 cup of the sour cream in teaspoon size drops over the salsa. Now repeat, layering four tortillas slightly overlapped, and the rest of the shrimp and crab, mild diced green chile, 1 cup salsa, 1/3 cup sour cream in dollops. Top with four more overlapping tortilla, 1 cup salsa, 1/3 cup sour cream in dollops then the shredded cheese.

Bake uncovered for 35 to 40 minutes.

**Recipe brought to you by:**

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Chef Michi Holland

**Source:**

Chef Michi Watarai