

Shrimp Enchiladas

1 medium bell pepper-diced
1 medium onion-diced
2 cans green chilies
2 tablespoons butter
8oz cream cheese
8 oz sour cream
1 can cream of chicken soup
1 can cream of celery soup
1 teaspoon garlic powder
1 teaspoon chicken base/flavoring
½ teaspoon cumin
½ teaspoon cayenne pepper
½ teaspoon white pepper (substitute black pepper if necessary)
1 ½ pounds peeled small shrimp
8 oz shredded cheese
20-8" flour tortillas (at room temperature)
Diced tomatoes-for topping
Diced green onion-for topping
Extra shredded cheese-for topping

Sautee bell pepper, onion and green chilies in butter until translucent. Add cream cheese and sour cream, stirring constantly until melted. Add the soups and the spices then mix well. Allow to simmer for 2-3 minutes. Reserve 1/3 of this mixture for topping the enchiladas. To the remaining mixture, add the shrimp and cook until pink. Finally, add the 8oz shredded cheese and stir well. Remove from heat and let rest for 10 minutes. Once the filling has cooled slightly it will become a little thicker making the enchiladas easier to stuff.

Spray a large casserole dish or baking pan with pan release. One at a time, fill each tortilla with about 2 tablespoons of the enchilada filling, placing the filling not in the center of the tortilla but about 1/3 of the way on the tortilla. This makes the tortilla easier to tuck and roll. Place each enchilada in the dish or pan. Once all of the enchiladas are prepared, top them with the reserved mixture. Then garnish with the fresh diced tomatoes, diced green onions and shredded cheese. Bake in the oven at 350 degrees for about 10 minutes; just long enough to slightly brown the tortillas and melt the cheese. Allow to cool for a few minutes before serving.