

## **AVOCADO AND CRAB ENCHILADAS**

(adapted from [www.hungrymonster.com/recipe/recipe-search.cfm?Course\\_vch=Enchiladas&t1+1&Recipe\\_id\\_int=32571](http://www.hungrymonster.com/recipe/recipe-search.cfm?Course_vch=Enchiladas&t1+1&Recipe_id_int=32571))

Preparation time: 30 minutes; total time: 50 minutes

Serves 3 persons

3 to 4 scallions, finely chopped  
2 Tablespoons black olives, chopped ( $\frac{1}{2}$  of a small can)  
3 to 4 medium fresh mushrooms, sliced  
2 Tablespoons butter  
1 6 ounce can crab meat, coarsely chopped  
1 avocado, mashed  
1 cup sour cream, divided into  $\frac{2}{3}$  plus  $\frac{1}{3}$   
1 teaspoon lemon juice  
3 dashes Tabasco sauce  
6 tortillas  
Olive oil  
3 ounces grated white cheese or Mexican cheese

Sauté onion, chopped olives and mushrooms in butter. Meanwhile, mash avocado and mix with  $\frac{2}{3}$  cup sour cream, lemon juice and Tabasco sauce. Remove onion mixture from heat and stir into avocado mixture. Stir in crabmeat. Oil a 9 by 13 inch lasagna pan.

Lightly fry tortilla into hot oil on both sides and drain on absorbent paper. While tortilla is still warm (and therefore flexible), fill each tortilla with  $\frac{1}{6}$  of the crab mixture, roll and place seam-side down in casserole. Cover with remaining  $\frac{1}{3}$  cup sour cream and sprinkle with cheese.

Bake at 350° F for 20 minutes. Garnish with the remaining  $\frac{1}{2}$  can of sliced black olives and serve immediately.