

Alaska Halibut Enchiladas Salsa Verde



Preparation Time: 20 minutes

Cook Time: 20 minutes

Servings: 4 (2 enchiladas each)

Ingredients:

1/2 teaspoon each: garlic salt, lemon pepper seasoning and chipotle chili powder

1 teaspoon ground cumin

1 lb. 4 oz. Alaska Halibut fillets

1 Tablespoon olive oil

1 can (about 18 to 19 oz.) green salsa (enchilada or tomatillo)

1 can (2 oz.) diced green chiles (mild or hot, to taste)

8 (7 to 8-inch size) corn or flour tortillas

8 oz. shredded Pepper-Jack or Monterey Jack cheese

1 can (15 oz.) seasoned black beans, drained

1/2 cup chopped cilantro

Description:

Blend garlic salt, lemon pepper, chipotle chili pepper and cumin. Sprinkle on all sides of halibut to season. Cook Alaska halibut in olive oil in a nonstick skillet over medium heat, just until fish is opaque throughout. Cool slightly; then break halibut into chunks.

Preheat oven to 400°F (or 375°F if using a glass baking dish). Pour and spread 3/4 cup of the green sauce on bottom of a 9x13-inch pan. Heat a large saucepan to medium-high; pour in remaining green sauce and chiles. Cook, stirring occasionally, for 2 to 3 minutes, until hot. One by one, dip the tortillas in the sauce, place on plate, fill with about 1/8th of halibut chunks and about 1/4 cup of beans. Sprinkle on 1 tablespoon cheese; roll up. Place enchiladas snugly next to each other in the baking dish. Pour the remaining sauce over the enchiladas; sprinkle with remaining cheese.

Bake 15 to 20 minutes, until sauce is bubbling and enchiladas are heated through. Sprinkle on cilantro when serving.