

Garnachas

ENCHILADAS DE CAMARON EN SALSA VERDE

shrimp enchiladas in salsa verde

Chef Jared Valazquez Ayala



Ingredients

6 fresh poblano peppers cored and seeded
3 pounds tomatillos, husked and rinsed
3 cups chopped cilantro
6 unpeeled garlic cloves
2 1/2 pounds shrimp peeled
olive oil
corn tortillas
salt, pepper, to taste
red onion for garnishing

Procedure:

on a oiled pan arrange peppers, tomatillos and garlic cook them until they have blacken in some parts but be careful not to burn, let stand until cool, put in to a food processor add garlic, some peppers and cilantro. transfer in to a small pot and keep warm. cook shrimp in little olive oil, add salt and pepper to taste, the left peppers and cilantro warm up some tortillas, pass them in hot oil for little time or just in a sauteed pan if you avoid more oil, fill them with shrimp and peppers mix roll them up put salsa verde on top garnish them with red onion, cilantro and cheese if you like.