

# Shrimp Enchiladas with Lobster Bisque

### Ingredients/Zutaten

- Main:**
- 8 large tortillas
- 32 extra-large raw shrimp (16 to 20 per pound), peeled and deveined
- 1/2 cup water
- 2 (15-ounce) cans lobster bisque soup
- 6 ounces Monterey Jack cheese, shredded
- 6 ounces Cheddar cheese, shredded
- 2 rounded tablespoons chopped cilantro
- 2 tablespoons or so avocado oil
- 1 cup diced Poblano Pepper, or other green chili pepper
- 1 cup diced onion
- Spices:**
- 1/2 or so teaspoon salt
- 1 pinch cayenne pepper
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground chipotle pepper
- 2 tablespoons chili powder
- 2 teaspoons smoked paprika
- 1 teaspoon ground cumin
- Mexican oregano
- 3 cloves garlic, minced
- Garnish:**
- 2 or so radishes, thinly sliced
- 1 lime, cut into wedges
- 1 or more jalapeno, thinly sliced
- hot sauce



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### Directions/Zubereitung Shrimp

1. Preheat oven to 450 F (230 C).
2. Season shrimp with salt and cayenne pepper in a bowl and toss with tongs to evenly coat.
3. Set Wok on medium-high heat and add 1 tablespoon avocado oil.
4. Add shrimp, without crowding, in a single layer. Sear 30 to 60 seconds per side, then transfer to bowl. Work in batches.
5. Place seared shrimp aside to cool.

### Filling

1. Reduce to medium heat, and add peppers, onions, and a large pinch of salt.
2. Cook, stirring up the bits from the bottom of the pan, until onions begin to turn translucent, 3 to 5 minutes.
3. Season with chili powder, smoked paprika, ground cumin, black pepper, chipotle pepper\*\*, and garlic; Simmer for 1 to 2 minutes.
4. Remove 8 rounded tablespoons of filling to a bowl and set aside.

### Sauce

## Family Recipes

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1. Pour water into the pan and stir to deglaze the bottom. Stir in lobster bisque, plus a few tablespoons of water used to rinse the cans.
2. Raise heat to medium-high, and stir until well combined.
3. Bring to a simmer, reduce to medium heat, and simmer for 5 to 10 minutes, stirring occasionally. Meanwhile, retrieve shrimp and pour any accumulated shrimp juices into the sauce.
4. Turn off heat, stir in cilantro, and season with salt and black pepper to taste.

### Baking

1. Transfer half the sauce to the bottom of a large (15 x 10 inch) baking dish.
2. Lightly brush tortillas on both sides with avocado oil.
3. Toss Monterrey Jack and Cheddar cheese together in a bowl.
4. Top each tortilla with 1/4 cup cheese mixture, followed by shrimp. Top with 1 spoon of reserved filling. Add 2 tablespoons cheese mixture, and roll, finishing with seam on bottom.
5. Place 8 rolled enchiladas into the baking dish, seam side down, and top with remaining sauce. Sprinkle over remaining cheese.
6. Bake in preheated oven until top starts to brown and the sauce is bubbly, 20 to 25 minutes.

### Serving

1. Let rest at least 10 minutes. Meanwhile, garnish with thinly sliced jalapeno and radishes\*\*.
2. Spoon extra sauce from the bottom over enchiladas.
3. Garnish with additional sliced jalapeno, radish, and chopped cilantro.
4. Serve with hot sauce, and fresh lime wedges.