

PIPIAN ENCHILADAS

Serves 3

Pipian Ingredients

- 1 dried ancho chili peppers (seedless)
- 3 dried guajillo chili peppers (seedless)
- 1 cup of water to boil the chili peppers
- 1/4 cup toasted sesame seeds
- 3/4 cup toasted green nugget
- 1/2 cup of water, blend the chili and seeds
- Salt

Enchiladas Ingredients

- 3 pieces **Aquamar Surimi Sticks** cut into slices
- 1/2 cup filleted onion
- 1 oz. oil
- 3 fried corn tortillas for enchiladas
- Salt and pepper

Ingredients to decorate the dish

Sour cream, sesame and green nugget

Instructions

1. Boil the dried chiles over low heat with the water, until they get smooth.
2. In the blender, blend the chiles, sesame seeds and green nugget with the water.
3. In a frying pan add the oil to fry the mixture from the blender then add the salt.
4. For the filling: fry the onion in the oil, add Crab Sticks, mix with salt and pepper.
5. Fry the tortillas for the enchiladas and fill with the prepared Crab Sticks with onions.
6. Place the enchiladas on the plate and cover them with the Pipian.
7. Decorate the enchiladas with cream, sesame, and seeds.



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