



Crab Enchilada

Ingredients:

12 oz crab meat
1 large egg – beaten
1 T fresh ground horseradish
1 T cream
2 t Dijon mustard
½ t cumin
¼ t ground red pepper
8 small flour or corn tortilla wraps
1 ½ C shredded mozzarella cheese

Instructions:

Preheat oven 375 degrees. Combine crab, egg, horseradish, cream, mustard, spices and ½ c cheese in medium bowl. Stir gently by hand until blended. Spoon mixture into tortillas and wrap tightly. Place wraps on cookie sheet lined with foil or cooking spray & cover with layer of cheese. Bake 10-12 minutes or until cheese is bubbly. Serve on bed of greens with salsa, sour cream & quacamole.