



# CHEESY CRAB ENCHILADAS



**Cheese Enchiladas** are covered in a creamy garlic sauce mixed with crab meat and onions and topped with colby jack cheese and sliced scallions. Yield: 3 Servings

## Ingredients:

12 Each	<b>Cheese Enchiladas</b> [#990301], Prepared According To Package Directions	1 Tbsp.	Lemon Juice
1 Tbsp.	Butter	1 Cup	Crab Meat Or Imitation Crab
½ Cup	Onion, Diced	2 Cups	Alfredo Sauce, Prepared
1 Tbsp.	Garlic, Minced	1 Cup	Colby Jack Cheese, Shredded
		Garnish	Scallion, Sliced

## Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a medium saucepan, melt butter over medium heat.
3. Add onion and cook until translucent.
4. Add garlic and cook until fragrant .
5. Add lemon juice, crab, and alfredo sauce and stir until combined and remove from heat.
6. Place **Cheese Enchiladas** in a baking dish and top with crab sauce.
7. Cover with cheese and bake until the cheese is melted.
8. Garnish with scallions and serve.