

## Shrimp Alfredo Enchiladas

©www.BakingInATornado.com

### Ingredients:

12 oz cooked shrimp, peeled and deveined  
1/2 tsp dry taco seasoning  
1 green onion, chopped  
4 oz mushrooms, sliced  
1/2 cup refried beans  
1 cup Alfredo sauce, divided  
1/4 cup salsa  
2/3 cup shredded cheddar cheese, divided  
8 (8 inch) flour tortillas

### Directions:

\*Preheat oven to 350 degrees. Grease a 10 X 15 baking dish. Pour 3 TBSP water into the dish and set aside.

\*Pat the shrimp dry, place in a bowl and sprinkle with taco seasoning. Mix well to coat the shrimp, then mix in the green onion and mushrooms.

\*In a separate bowl, whisk together the refried beans, 1/3 cup of the Alfredo sauce and the salsa. Mix in 1/3 cup of the shredded cheddar cheese.

\*Gently mix the sauce into the shrimp.

\*Spoon a line of filling down the middle of each tortilla, checking to be sure there are 4 - 5 shrimp in each. Roll the tortillas into a tube and place them, seam side down, into the prepared baking dish. Cover tightly with tin foil.

\*Bake for 30 minutes. Remove from oven but keep the oven on.

\*Carefully remove the foil and drizzle the Alfredo sauce over the top of the enchiladas. Sprinkle with the remaining cheddar cheese. Return to the oven, uncovered, and bake another 10 minutes.