
Crawfish Enchilada

From the Kitchen of Brett Broussard

2 tablespoons butter
2 tablespoons flour
1 cup onion
1/2 cup celery
1/2 cup bell pepper
2 tablespoons garlic
1 jalapeno
1 tablespoon Cajun seasoning
1 teaspoon cumin
1 teaspoon chili powder
1 cup stock
1 pound crawfish
8 ounces cream cheese
1 1/2 cups pepper jack cheese
1 1/2 cups cheddar cheese
12 tortilla flour or corn

Saute vegetables and add seasonings. Deglaze with stock and add crawfish, cream cheese, 1 cup of both cheeses. Let cool and stuff in tortillas. Top with remaining cheese and bake at 450 for 8 minutes.