



Halibut Enchiladas

3 T butter
2 lbs. halibut in 1 in chunks
1 onion, finely chopped
1 tsp garlic
2 cans cream soup (mushroom or chicken)
16 oz sour cream
12 oz mozzarella
12 oz cheddar
Salt and pepper
8 oz salsa cesara
2 packages tortillas

Preheat oven to 350 degrees. Lightly grease a 13x9 pan.

In skillet, sauté onions and halibut chunks in butter. Add the garlic. Cook until fish is flaky.

In a bowl, mix soups, sour cream, cheeses and salt and pepper. Set aside $\frac{1}{4}$ of this for topping.

Drain halibut, add salsa. Mix halibut into soup mixture.

Put a large spoonful of halibut mixture in each tortilla and roll, or layer halibut mixture and tortillas like a lasagna. Cover with rest of mixture.

Bake covered 35-40 min. Then uncover for 10 min to brown.