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# Hawaiian Enchiladas

Total time: 1 hr   Yield: 4 Servings

## Ingredients

1 pkg 6" white or yellow corn tortillas  
16 oz prepared kalua (use healthier turkey or chicken to cut down on fat/calories)  
2 cup shredded Mexican blend cheese  
8 oz sour cream (or use fat-free Greek yogurt)  
8 oz prepared lomi salmon  
1 large garlic clove  
1/2 medium onion (chopped)  
juice of 1 fresh lime  
1 bunch cilantro (Chinese parsley)  
1 can tomatillo (24 oz. can; do not drain)  
1 pinch garlic salt

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## Instructions

Make your salsa verde by blending all the ingredients in a food processor, using the pulse method – you want it to have some pulp for texture. Start with the garlic clove first, then add the onion, then everything else (lime juice, cilantro, tomatillo) and season with garlic salt to taste.

Pre-heat oven to 350° F. Layer a 9" x 13" baking dish with a little of the salsa verde, then start building the enchiladas. Traditionally, tortillas are quickly sautéed in oil to soften them – I've found that you can achieve this a healthier way by microwaving small stacks of 5 to 6 tortillas wrapped in a slightly damp paper towel. Place ¼ cup kalua filling into the bottom third of the tortilla and sprinkle one tablespoon cheese over the meat, then roll up and place onto the sauce (if you have the queso cheese, sprinkle two teaspoons per roll over the shredded Mexican cheese). Line up the enchiladas neatly, then pour the remaining sauce over the top and sprinkle with remaining cheese.

Bake in the oven for approximately 20 minutes or until cheese is melted and slightly browned. To serve, top each with a dollop of sour cream/yogurt and a tablespoon of lomi salmon.

## Recipe brought to you by:

Chef Michi Holland

## Source:

Chef Michi Watarai