



# Halibut Enchiladas

Prep: 15 minutes | Cook Time: 30 minutes  
Lillian's modification of Liz Clauder's recipe

## Ingredients

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- 1 can chopped green chilies (mild)
- 1/2 green pepper, finely chopped
- 1/2 onion, finely chopped
- 2 cups sour cream
- 1/2 cup mayonnaise
- 2 cups (approx. 1 lb) boiled halibut - cooled and flaked
- 12 tortillas
- 1 can tomato soup
- 1/2 can enchilada sauce (mild)
- Toppings: shredded cheese, chopped tomato, chopped green pepper and sliced olives

## Directions

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1. Halibut should be boiled for 15 minutes (slice very thick fillets in half)
2. Mix ingredients for filling and put approximately 1/3 cup in each tortilla - fold to retain filling
3. Mix tomato soup and enchilada sauce and then pour over enchiladas
4. Top with shredded cheese and chopped tomatoes
5. Bake at 375F for 15 to 20 minutes

## Submitted By

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Lilian Petershoare, Yanyeyidi of the T'aaku Kwaan Evelyn was born in Juneau and grew up in the Juneau Indian Village. She spent years living in Hawaii working for Alu Like, a non-profit serving Native Hawaiians. Lillian was born in Juneau and grew up in the Juneau Indian Village. For 22 years, she worked for the USDA Forest Service. In her retirement, Lillian has pursued various cultural projects such as Juneau voices, CBJ interpretive signage and more.

