

SEAFOOD BURROS

- 8 LARGE SHRIMP
- 8 MEDIUM SEA SCALLOPS
- SALT AND PEPPER TO TASTE
- VEGETABLE OIL FOR SAUTÉING
- 1/2 CUP THAWED FROZEN CHOPPED SPINACH, WELL DRAINED
- 1 SMALL RED ONION, SLICED
- 4 (8-INCH) FLOUR TORTILLAS
- 1/2 CUP (2 OUNCES) SHREDDED MOZZARELLA CHEESE
- 1/2 CUP SALSA VERDE
- 1/2 CUP PICO DE GALLO
- 2 TABLESPOONS SOUR CREAM

Peel and devein the shrimp. Sprinkle the shrimp and scallops lightly with salt and pepper. Sauté in a small amount of vegetable oil or grill just until cooked through.

Sauté the spinach and onion in a small amount of vegetable oil in a sauté pan for 3 to 5 minutes or until tender. Add the seafood; mix well and keep warm.

Sprinkle the tortillas with the cheese and warm on a flat griddle or in the microwave until the cheese melts. Top the tortillas with the seafood mixture; roll to enclose the filling.

Spoon the Salsa Verde onto four serving plates. Place the tortilla rolls in the salsa and top with the Pico de Gallo and sour cream. Serves 4

SALSA VERDE

- 1 POUND TOMATILLOS, PEELED
- 1 LARGE YELLOW ONION, CUT INTO QUARTERS
- 2 LARGE JALAPEÑO CHILES, CUT INTO HALVES LENGTHWISE AND SEEDED
- 6 GARLIC CLOVES
- 1 TABLESPOON OLIVE OIL
- 1 BUNCH CILANTRO
- JUICE OF 3 LIMES
- SALT AND PEPPER TO TASTE

Place tomatillos, onion, jalapeño chiles and garlic in a roasting pan and drizzle with the olive oil. Roast in a preheated 400-degree oven for 20 minutes or until the vegetables begin to brown.

Remove the browned vegetables to a blender and add the cilantro and lime juice; season with salt and pepper. Process until smooth. Serve warm. Makes 3 cups

